

THE NATIONAL PROVISIONER

JANUARY 17 - 1948

Leading Publication in the Meat Packing and Allied Industries Since 1891

JANUARY 1948

SUN MON TUE WED THU FRI SAT

1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31

FEBRUARY 1948

SUN MON TUE WED THU FRI SAT

1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28

MARCH 1948

SUN MON TUE WED THU FRI SAT

1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31

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JAN 20 1948

Every Month of the Year . . .

USE FEARN INGREDIENTS

for Better Product and Profits

APRIL 1948

SUN MON TUE WED THU FRI SAT

1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30

MAY 1948

SUN MON TUE WED THU FRI SAT

1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31

JUNE 1948

SUN MON TUE WED THU FRI SAT

1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30

AUGUST 1948

SUN MON TUE WED THU FRI SAT

1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31

Through proper use of Fearn ingredients in your sausage and curing departments, the regular products you produce throughout the year, and the seasonal items you make each month, can be given eye-catching appearance that builds original demand, plus mouth-watering goodness that makes cash registers sing with repeat business.

The quick, sure Fearn way to better appearance and quality also insures gains in yields that alone will pay the moderate cost of the Fearn ingredients you use. May we tell you more?



Fearn
Laboratories, Inc.
FRANKLIN PARK, ILLINOIS

NOVEMBER 1948

SUN MON TUE WED THU FRI SAT

1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30

DECEMBER 1948

SUN MON TUE WED THU FRI SAT

1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31

**. BETTER QUALITY
.. GREATER PROTECTION
... HIGHER PROFITS**



Get all the facts on operating advantages and construction features. Write today!

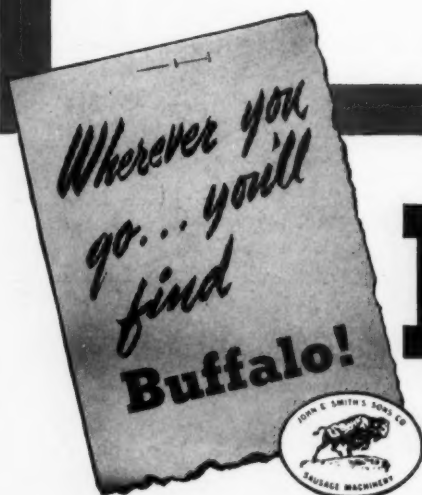
• BUFFALO VACUUM MIXERS remove all air pockets and air particles from the meat. This means a smoother, more condensed emulsion of finer quality and color.

•• Because of this vacuum process, too, bacterial growth is eliminated and keeping qualities are improved. Yield is improved.

••• Compactness of emulsion in BUFFALO VACUUM MIXERS allows up to 20% more meat to be stuffed into casings. And smoke-house shrinkage is greatly reduced.

John E. Smith's Sons Co.
50 Broadway
Buffalo 3, N. Y.

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Buffalo

QUALITY SAUSAGE MAKING MACHINES

The Griffith Laboratories

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SPECIALISTS IN QUALITY SEASONINGS



Birthplace of Many Famous Formulas

GUARANTEES SCIENTIFIC "FLAVOR CONTROL" 3 WAYS!

It takes years to acquire dependable, scientific "know how" in seasonings . . . to be qualified to offer and guarantee purification, potency, and the precise combination of spices for complete "flavor control."

That's why Griffith can consistently offer the type of seasoning you need and want. And assure scientific processing under laboratory control to eliminate the risks of "inside" contamination, and the danger of flavor fluctuation. *That's profit-protection for you!*

Consult *recognized* spice specialists at Griffith—*where many famous formulas are originated and tested*—for the help, and the "flavor control," and the formula you need for greater success . . .

Your inquiry will be kept confidential.



The
GRIFFITH
LABORATORIES

CHICAGO 9, 1415 W. 37TH ST.—NEWARK 5, 37 EMPIRE ST.—LOS ANGELES 11, 49TH AND GIFFORD STS.—TORONTO 2, 115 GEORGE ST.



Chili lovers look before they taste—and what they want to see is red—the true, rich, natural color of real chili.

Yes, that is why so many prominent producers of chili products—Tamales, Chili Con Carne, Brick Chili, Prepared Meat, Spaghetti, and Chili Sauce—insist on our Chili Powders and Peppers exclusively.

Our superb, uniform blends of Chili Powders and Peppers impart a rich, spicy flavor to your products which looks as good as it tastes. The bright, rich red color, the true tantalizing chili flavor send chili sales soaring!

Careful selection of fresh new crops . . . modern, scientific dehydration and milling methods perfected through more than 27 years of experience and intensive research . . . are your assurance of unvarying quality in each grade, every shipment.

Our Chili Powders and Peppers are used extensively by A.M.I. and N.I.M.P.A. Members. Formulas, samples and full particulars promptly furnished on request. Write today!

CHILI PRODUCTS CORPORATION Ltd.

1841 East 50th Street, Los Angeles, California
520 North Michigan Avenue, Chicago, Illinois

• CHILI POWDERS*
K Special
Packers Special
XS

• CHILI PEPPERS*
SS
Packers Special
CS

*Grade Names
Trade Marked.

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THE NATIONAL PROVISIONER

Volume 118

JANUARY 17, 1948

Number 3

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EDITORIAL STAFF

EDWARD R. SWEM, Editor • HELEN PERET, Associate Editor
GREGORY PIETRASZEK, Associate Editor
JEAN E. CLOHESEY, Associate Editor

Washington: D. H. HOLMES, 719 11th St. N. W.

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ADVERTISING DEPARTMENT

Chicago: 407 S. Dearborn St. (5), Tel. Wabash 0742.

HARVEY W. WERNECKE, Manager, Advertising Sales
FRANK N. DAVIS
H. SMITH WALLACE
JOHN L. MCGUIRE
FRANK S. EASTER, Promotion and Research
F. A. MacDONALD, Production Manager

New York: 740 Lexington Ave. (22), Tel. Plaza 5-3237, 5-3238
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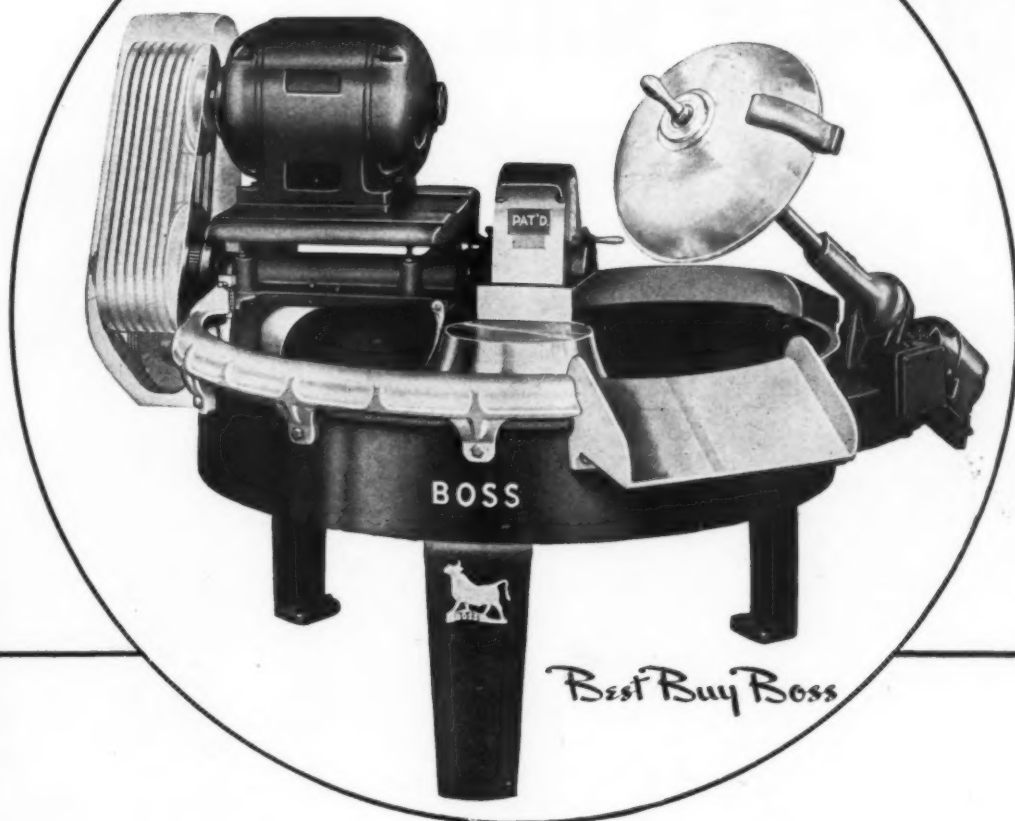
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A STATEMENT OF FACT



Best Buy Boss

There is a saying among the Chinese that he who first raises his voice has acknowledged defeat.

The English word "BOSS" means "leader." And the BOSS Silent Cutter has led competition since its introduction.

BOSS was first to furnish the 180° cutting surface, thus increasing the cut per knife revolution and shortening the cutting cycle. BOSS was first to furnish, and is the exclusive user of, multiple-ball bowl bearings, reducing friction and lessening power demand.

Without raising our voice, we wish to make one further point: BOSS leads in many other directions which it will pay you to investigate. Do it now!



THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

YOUR MEATS WIN FAVOR THROUGH THEIR FLAVOR



THE PRESERVLINE MANUFACTURING CO., BROOKLYN, N. Y.



PRESKO PRODUCTS

FOR THE SCIENTIFIC PROCESSING OF MEAT AND MEAT PRODUCTS

Heavy Duty

THROUGH and THROUGH



GMC heavy duty models are extra tough and rugged . . . heavy duty through and through. They are built that way because GMC is in the commercial vehicle business exclusively, because GMC designers and engineers know the kind of engines, axles, frames, transmissions, clutches and springs that will best perform on every heavy hauling operation. And they prove out that way . . . over-the-highway, off-the-road, or in city stop-and-go.

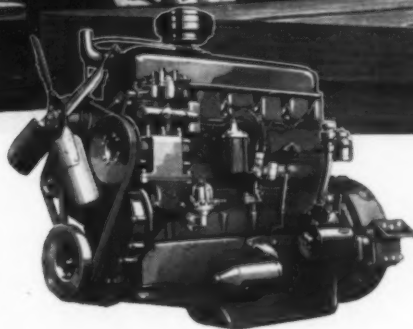
GMC heavy duty models are available in gross weight ratings of 19,000 to 90,000 pounds and offer wheelbase, engine, and chassis options which permit manufacture of vehicles exactly suited to specific hauling needs. Let your GMC dealer show you how a heavy duty GMC can do a better heavy hauling job for you.

GMC TRUCK & COACH DIVISION • GENERAL MOTORS CORPORATION

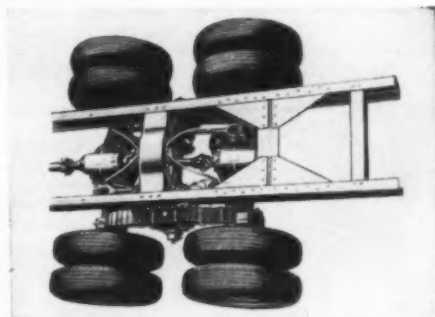
THE TRUCK OF VALUE



GASOLINE • DIESEL



GMC's four heavy duty gasoline engines, of proved, efficient valve-in-head design, offer such performance and dependability extras as Turbo-Top Pistons, Air-plane-type Main Bearings, Tocco-hardened Crankshafts.



GMC's wide range of chassis options includes six basic rear axle designs. Illustrated is the rugged Worm Drive Tandem providing dual drive and maximum traction for extra heavy duty truck or tractor work.



JUST TURN A VALVE
to "PASS the SALT"
ANYWHERE IN YOUR PLANT

Put an end to **SALT HANDLING** with
The LIXATE PROCESS for making brine

Weigh these production savings:

- Eliminates shoveling salt from storage
- Ends hauling salt around the plant
- Saves time wasted in making brine
- Stops waste of salt by spilling
- Assures accurate salt measurement

ECONOMICAL LIXATE BRINE made from Sterling Rock Salt has brought users savings as high as 20%. Completely automatic, the Lixator can be placed right at salt delivery or storage point. It supplies 100% saturated, free-flowing, crystal-clear brine by common steel piping to as many points in your plant as you wish... over any distance... by gravity flow or conventional pump and piping equipment. You simply turn a valve for pure, self-filtered brine that meets the most exacting chemical and bacterial standards for every salt need. It will pay you to investigate the Lixate Process for your plant.

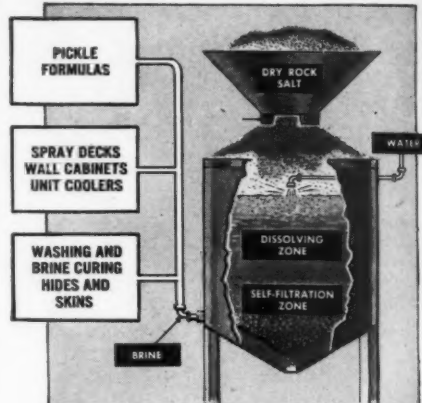


Completely flexible, a Lixate installation can be made to supply any needed brine requirement. No costly investment is required. The Lixator pays for itself out of savings. See how others have saved—write now for your copy of "The Lixate Process for Making Brine."

INTERNATIONAL SALT CO., INC., Dept. NP-1, Scranton, Pa.

Name.....
Firm.....
Street.....
City..... State.....

HOW THE LIXATOR WORKS



In the upper zone—Flowing through a bed of rock salt which is continuously replenished by gravity feed, water dissolves salt to form 100% saturated brine. **In the lower zone**—Through use of the self-filtration principle originated by International, the saturated brine is thoroughly filtered through a bed of undissolved rock salt. The rock salt itself filters the brine. Nothing else is needed.

WHAT THE LIXATOR PROVIDES

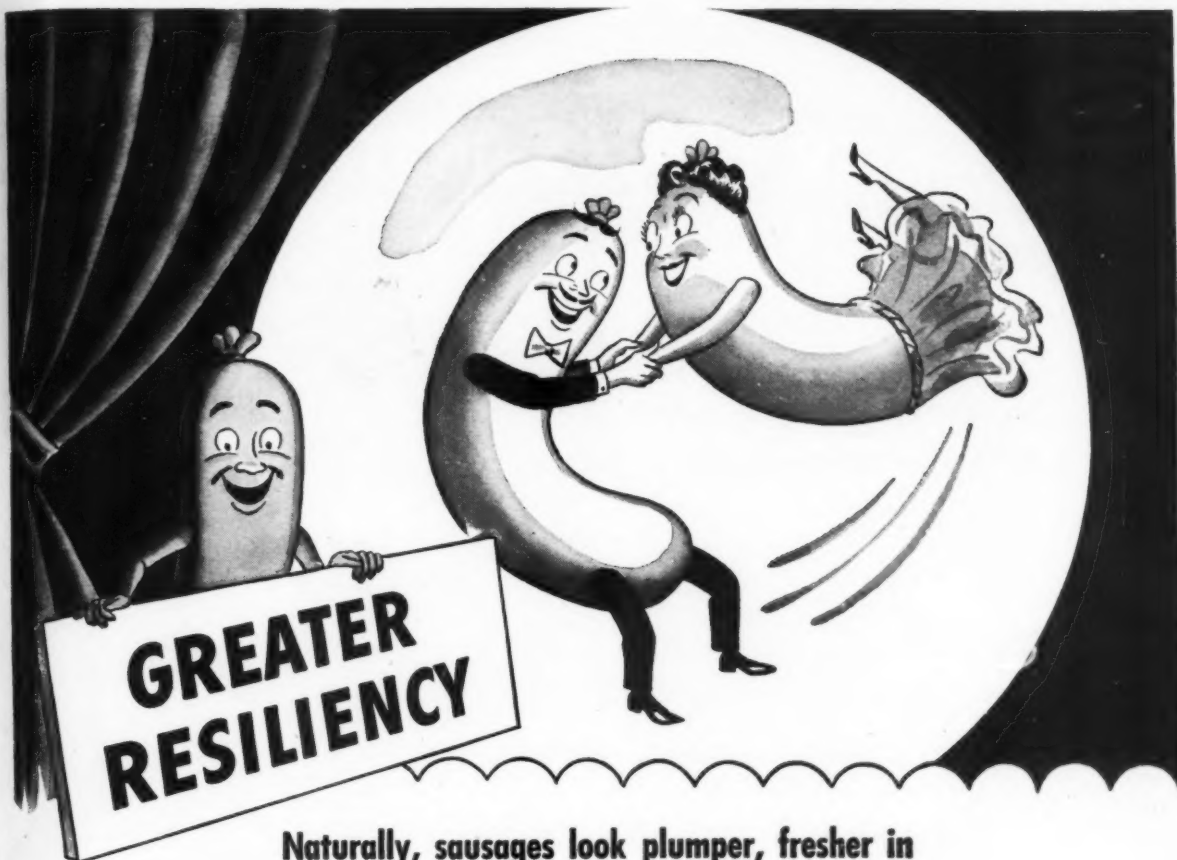
- ✓ Chemical and bacterial purity to meet the most exacting standards for brine
- ✓ Unvarying salt content of 2.65 pounds per gallon of brine
- ✓ Crystal-clear brine
- ✓ Continuous supply of brine
- ✓ Automatic salt and water feed to Lixator
- ✓ Inexpensive, rapid distribution of brine to points of use by pump and piping

The **LIXATE** *Process*

Reg. U. S. Pat. Off.

for making brine

INTERNATIONAL SALT COMPANY, INC.
Scranton, Pa.



Naturally, sausages look plumper, fresher in

Armour Natural Casings

The greater resiliency of Armour Natural Casings keeps them clinging tightly to the meat—gives sausage the plump, well-filled, appetizing appearance that means a plus in sales-appeal.



Put your sausages in these fine natural casings for:

Appetizing Appearance Inviting Plumpness

Finest Smoked Flavor

Protected Freshness

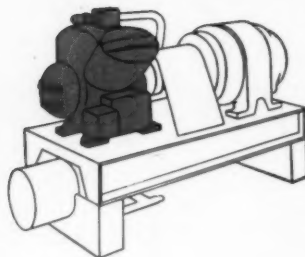
Utmost Uniformity

ARMOUR
AND COMPANY

CARRIER BLAZES ANOTHER TRAIL

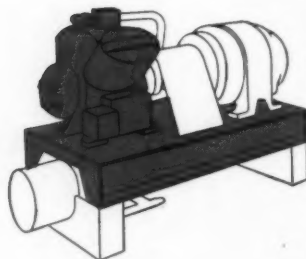
1

You get exactly the right compressor to fit your needs—from 5 to 100 horsepower



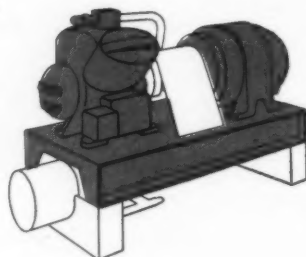
2

You get a special universal type steel base where the installation requires it



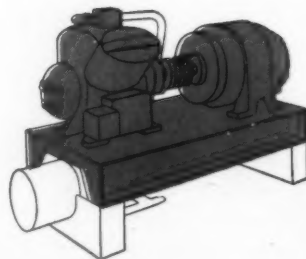
3

You get a motor of exactly the right horsepower—any make, any speed and any voltage



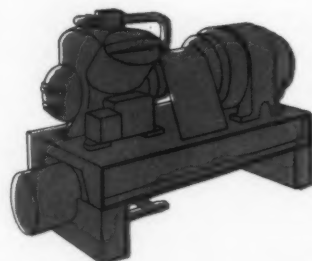
4

You get a coupling for direct drive or flywheel for V-belt drive, whichever you prefer



5

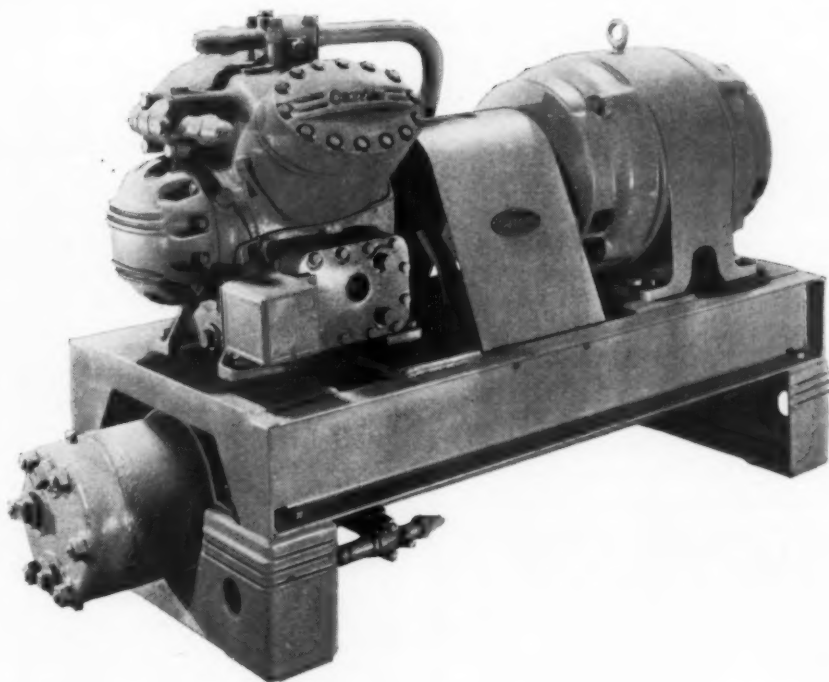
You get a medium or low temperature condenser—whichever best fits your requirements



the greatest refrigeration
advance in a decade . . .

CUSTOMIZED * COMPRESSORS

* custom-tailored to the exact requirements of the job!



- Now you actually *match* refrigeration to your needs!
- Obtain the *perfect unit* from over 1000 combinations!
- Buy and pay for only the capacity the job requires!
- Save on first cost and save again on operating charges!

Plus this amazing new flexibility, you get the many tested features that make Carrier refrigeration the standard of quiet, dependable, economical service . . . automatic load-free starting . . . *built-in* capacity control . . . exclusive vapor-

cushioned valves . . . precision-type removable bearings . . . magnetic oil-drain plugs. Write for Catalog 5FH1 — "5 to 100 Horsepower Refrigerating Compressors and Condensers." Carrier Corporation, Syracuse, New York.



AIR CONDITIONING • REFRIGERATION
INDUSTRIAL HEATING

It's *Glass* for visibility...

"**V**ISIBILITY" sells your products. Meats packed in glass stimulate the appetite and the desire to buy—create impulse sales. All the quality and goodness of your products beckon to the buyer. Glass is preferred almost 4 to 1 over other packages for meat products. Unused portions are left in the original container—if it's glass—and the visual inventory tells when to reorder. Your label and closure remain to remind the user when to reorder your brand. "Visibility" is only one of the many reasons why glass containers will help sell your products. Remember, too, in your packing operation you can see your products at all times!



PRODUCTS OF
ANCHOR HOCKING GLASS
CORPORATION
LANCASTER, OHIO



AND IT'S *Anchorglass* FOR MAXIMUM VISIBILITY

"Crime Photographer", Thursday evenings, entire CBS network, sells all America on glass-packaged products.

**REPLACE
WORN CLUTCHES
NOW!**



Get New Clutch Service at $\frac{2}{3}$ the Cost

**AVAILABLE NOW FROM YOUR
INTERNATIONAL DEALER OR BRANCH**

INTERNATIONAL Factory-Rebuilt EXCHANGE CLUTCHES

Same International Warranty as for New Clutches

HERE's your chance to immediately replace worn, slipping clutches—quickly, easily—and save one-third the cost of new clutches.

Right now your International Dealer or Branch has International *Factory-Rebuilt* Clutches for all models of International Trucks.

These clutches are ready for immediate installation. You lose no time waiting for old clutches to be overhauled.

You get International Clutches that give the same service as new clutches—that carry the same International warranty.

And the cost to you is two-thirds or less.

Act now! Avoid lay-ups and delays! Get better truck performance! Have your International Dealer or Branch install International Factory-Rebuilt Clutches now.

Other International Exchange Units

Your International Dealer or Branch has many other International Truck Exchange Units. Same quick installation as clutches. Same new unit service at a substantial saving. Get details, sure.

Motor Truck Division

INTERNATIONAL HARVESTER COMPANY
180 North Michigan Avenue

Chicago 1, Illinois



*Tune in James Melton on "Harvest of Stars!"
NBC Sundays.*



INTERNATIONAL Trucks

REPUBLIC

Enduro

**STAINLESS
STEEL**



*Protects
Meat
Quality*

Sanitary stainless steel conveying equipment and packaging table used in canning these Vienna sausages assures purity, "true" flavor and ultimate customer satisfaction. Other applications for sparkling ENDURO include chutes, cooking kettles, sorting equipment, vats, transfer buggies, sinks and trays.

Cleanliness . . . sanitation . . . freedom from contamination . . . all three are vitally important throughout the meat packing industry. That's why more and more packers everywhere are specifying that their equipment be made of lustrous Republic ENDURO Stainless Steel.

ENDURO is inherently sanitary because it is a highly resistant material, unaffected by animal acids or fats . . . because its smooth, pore-free surfaces offer no foothold for contaminating bacteria . . . and because it is easy to clean and easy to keep clean.

For detailed information about these and the many other money-saving advantages of long-lasting ENDURO Stainless Steel, write today to:

REPUBLIC STEEL CORPORATION

Alloy Steel Division • Massillon, Ohio

GENERAL OFFICES • CLEVELAND 1, OHIO

Export Department: Chrysler Building, New York 17, New York

Republic



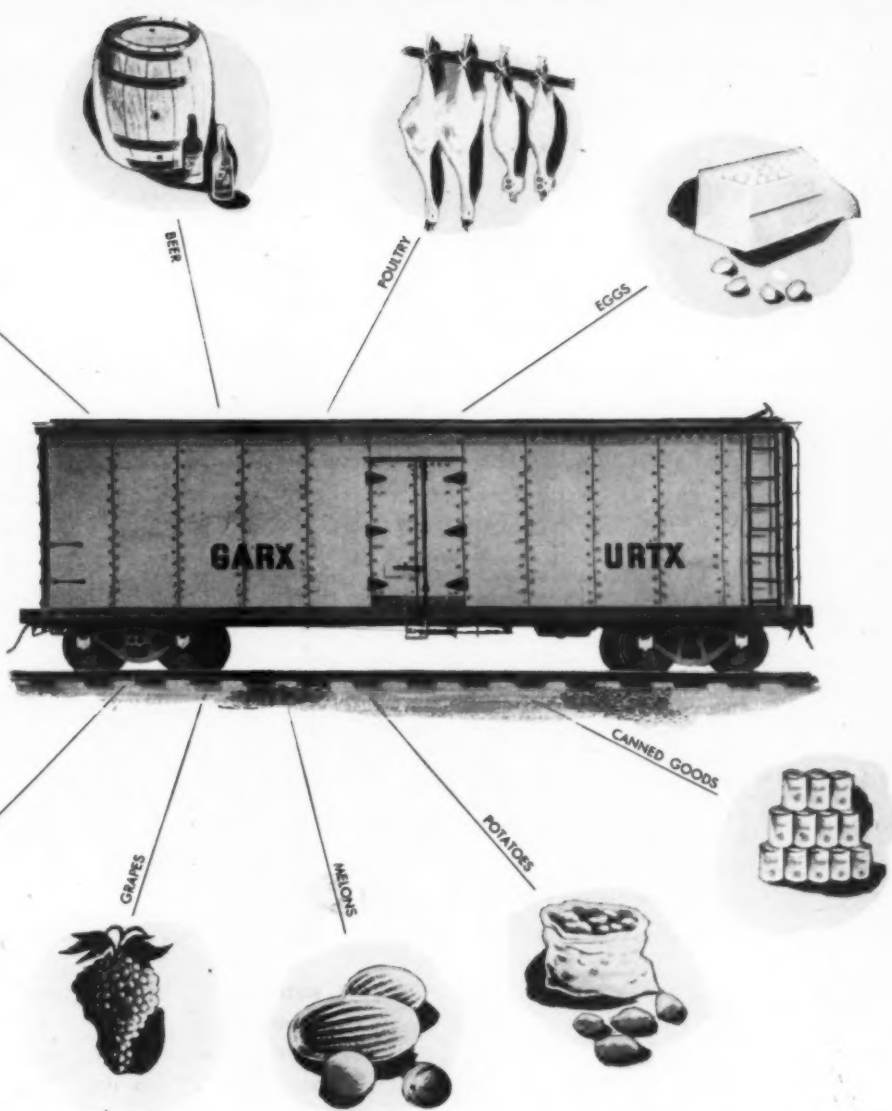
ENDURO STAINLESS STEEL

REG. U. S. PAT. OFF.

Other Republic Products include Carbon and Alloy Steels—Pipe, Sheets, Bolts and Nuts, Tin Plate, Tubing, Stevens Barrels and Drums

SL

This refrigerator car is just one of the many different kinds of specialized General American Cars that serve the nation's shippers transporting perishables safely and economically.



GENERAL AMERICAN BUILDERS AND OPERATORS OF ALL TYPES OF REFRIGERATOR CARS FOR PERISHABLE GOODS

No matter what kind of perishable product you ship—milk or melons, beer or bananas—there is a General American Refrigerator Car that is tailor-made to fit your needs.

General American maintains an office in almost every producing area to place at your disposal able representatives whose job it is to help you solve your individual shipping problems . . . swiftly and economically.

Whenever you ship . . . whatever you ship . . . ship via General American, and realize the advantages of General American's nation-wide reputation for reliability and responsibility . . . a reputation built out of years of experience serving America's leading shippers.

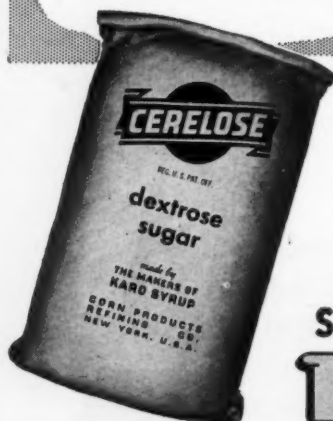
**UNION REFRIGERATOR
TRANSIT LINES
MILWAUKEE**
A DIVISION OF
**GENERAL AMERICAN TRANSPORTATION
CORPORATION
CHICAGO**



three
that's
their
Steel.
ma-
more-
and
ving
y to:



"Gardner eternally insists it improves the texture"



STEPS UP

QUALITY

FLAVOR

TEXTURE

CORN PRODUCTS SALES COMPANY
17 Battery Place • New York 4, N. Y.

Free!

Big, new book of facts about PC Glass Blocks

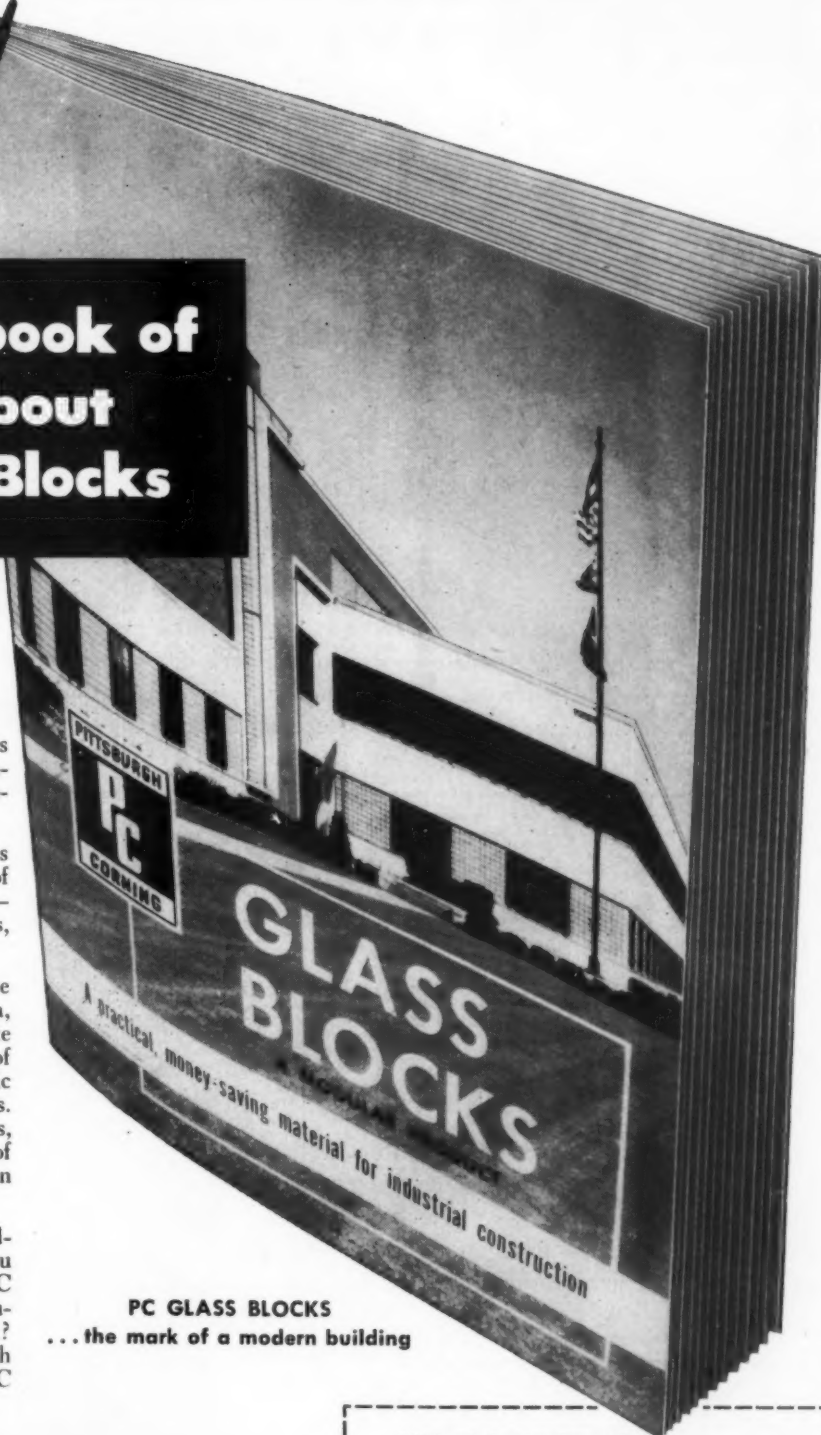
Send the coupon for your copy!

IT TELLS you how panels of PC Glass Blocks can improve operating conditions in your plant—and also reduce operating costs.

IT SHOWS you how PC Glass Blocks are now used in a wide variety of buildings—for walls and partitions—to distribute light, reduce heat losses, exclude harmful dust and grit.

IT GIVES you 32 pages of informative text, complete engineering data, charts, specifications and complete information on the application of modular coordination to the basic principles of glass block installations. It also contains many illustrations, including the various patterns of PC Glass Blocks and a description of their individual functions.

Whether you are planning modernization or new construction, you need the latest information on PC Glass Blocks. Why not send the coupon today and get this helpful book? Remember, it's free. Pittsburgh Corning Corporation also makes PC Foamglas Insulation.



PC GLASS BLOCKS
... the mark of a modern building



GLASS BLOCKS

Distributed by PITTSBURGH PLATE GLASS COMPANY
by W. P. Fuller & Co. on the Pacific Coast and by Hobbs Glass Ltd. in Canada

FOR ADDITIONAL INFORMATION SEE OUR INSERTS IN SWEET'S CATALOGS

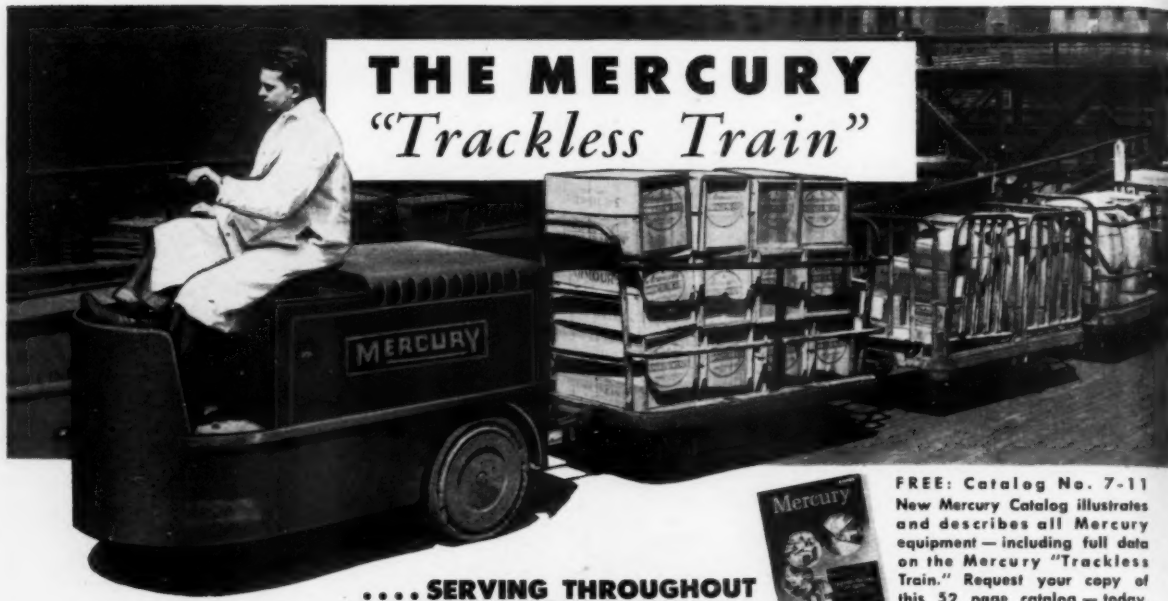
Pittsburgh Corning Corporation
Room 606-A, 632 Duquesne Way
Pittsburgh 22, Pa.

Please send along my free copy of your new book on the use of PC Glass Blocks for Industrial Buildings. It is understood that I incur no obligation.

Name.....

Address.....

City..... State.....



THE MERCURY "Trackless Train"

**.... SERVING THROUGHOUT
THE PACKING INDUSTRY**

FREE: Catalog No. 7-11
New Mercury Catalog illustrates
and describes all Mercury
equipment—including full data
on the Mercury "Trackless
Train." Request your copy of
this 52 page catalog—today.

In every phase of the packing industry—you'll find the Mercury "Trackless Train" on the job—delivering more tonnage for less, speeding intra-plant handling.

It'll pay you to investigate this versatile, low cost handling system now. For on the spot consultation, ask a Mercury Sales Engineer to call. There is no cost or obligation.



MERCURY

MERCURY MANUFACTURING CO.
4032 S. Halsted St. Chicago 9, Ill.
TRACTORS • TRAILERS • LIFT TRUCKS

HOWE REFRIGERATION KNOWN THE WORLD OVER

HOWE SPECIALIZATION CAN SOLVE YOUR PROBLEM!

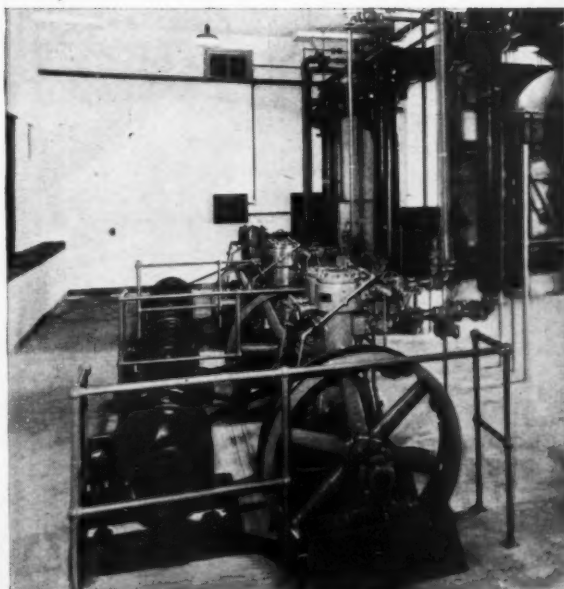
The HOWE staff of engineers, backed by 35 years of specialization in building custom-designed refrigeration units, can help you greatly in solving your problem. Broad knowledge of all types of meat product processing and storage requirements, assures you of exactly the right equipment for your particular need. Howe equipment is rugged, scientific, precision-built effecting economical operating and maintenance costs. Your inquiry on new or replacement equipment is invited.

Ammonia compressors 1/4 to 150 ton; self-contained automatic ammonia units; methyl and Freon condensing units; shell and tube condensers; brine and water coolers; unit coolers; fin coils; locker freezing units; air conditioning (cooling) equipment.

HOWE ICE MACHINE CO.

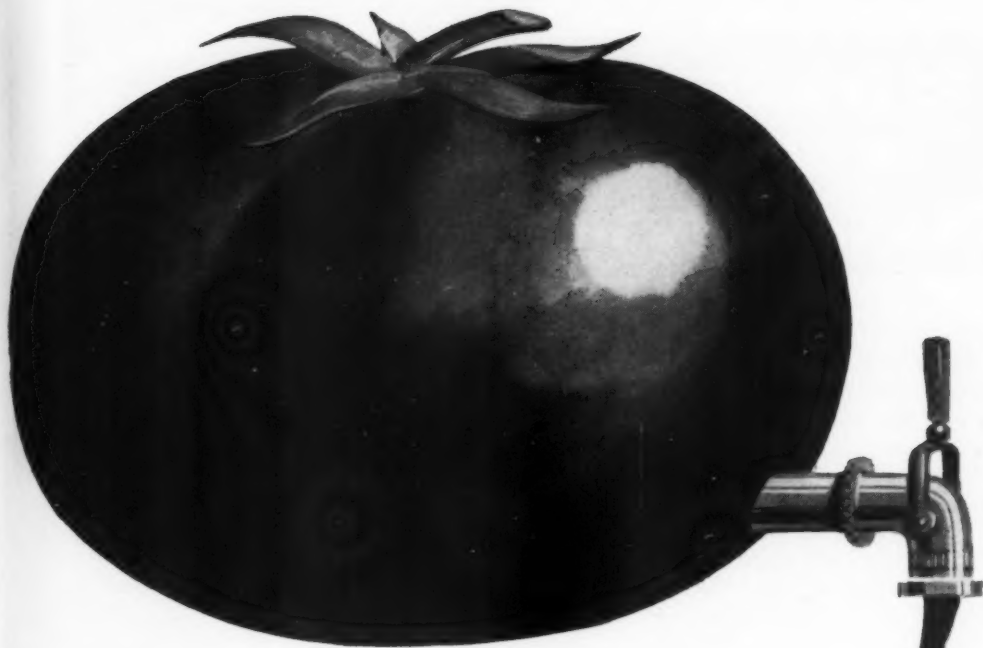
DISTRIBUTORS IN ALL PRINCIPAL CITIES

2823 Montrose Avenue, Chicago 18, Illinois



Three 6½ x 6½ Type D-17 Ammonia Compressors operating in Cold Storage Plant for Cuban Government

BUILDERS OF REFRIGERATION EQUIPMENT SINCE 1912



Maybe there's a point here about profits for you

Not many people "drank" tomatoes in 1928, for tomato juice was practically unknown.

But today "drinking tomatoes" is a big business, totaling an annual pack of more than 30 million cases.

How come?

Because of two improvements in canning tomato juice, made by American Can Company.

And just possibly Canco can find—through its many resources and 47 years of package improvement—hidden and extra profits in *your* business, too.

AMERICAN CAN COMPANY



New York • Chicago • San Francisco



HOW TO REDUCE COSTS IN YOUR PORK PROCESSING DEPT.

The best way to reduce costs in your pork processing department, in the face of constantly increasing raw material costs, is to replace worn out, out-dated equipment with modern, efficient machines that take the least amount of attention, increase your out-put per hour and reduce your operating expenses all down the line. Globe engineered pork processing equipment, some of which is shown here, is the result of 33 years of engineering know-how, plus just as many years of actual packing plant manufacturing experience. This equipment is made to perform, to last, to pay for itself many times over in the many years it will serve you faithfully.

Starting at the top is one of many sizes of SCALDING TUBS, made of heavy steel and available in any size or height of frame. Next is a SLICED BACON PACKING TABLE, made for use with a bacon slicing machine, with a 7-inch mesh belt that is exceptionally sturdy and easy to clean. Wide range of styles available. Then you see a BACON CURING BOX, that is available in 625 and 1000 pound capacities. At the bottom is the famous GLOBE-O'CONNOR DERINDER, a machine that derinds bacon BEFORE cure and smoke, producing a finer flavored bacon that has greater consumer appeal.

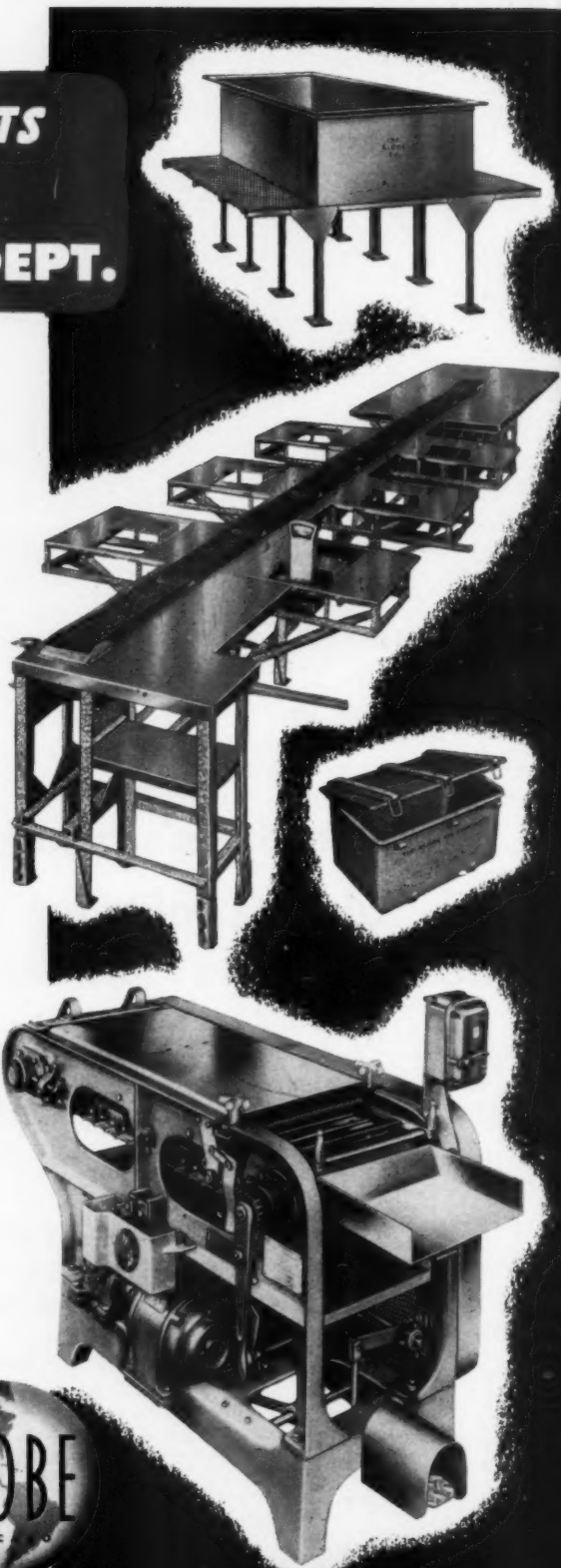
These are only a few of the machines and other equipment described and shown on pages 366 to 397 in the new GLOBE Catalog in the section devoted to Ham, Bacon, and Pork Processing equipment. We suggest you refer to this catalog and check your needs from GLOBE'S complete line.

**33 YEARS SERVING THE MEAT
PACKING INDUSTRY WITH EX-
PERTLY DESIGNED EQUIPMENT**



The **GLOBE** *Company*

4000 SO. PRINCETON AVE.
CHICAGO 9, ILLINOIS



Holmes Says Meat Controls Would Be Wasteful, Useless

RE-ESTABLISHMENT of rationing and price control over meat would be wasteful and ineffective, John Holmes, president of Swift & Company, told shareholders at their sixty-third annual meeting held this week in Chicago.



J. HOLMES

"We are well aware of the fact that prices when compared to pre-war standards are high but purchasing power is likewise high," Holmes said. "It is dollars on one side of the meat counter and the amount of meat on the other side that determines the level of prices.

Meat has been more or less of a target but bear in mind that in relation to income meat prices are not nearly so high as many would have us believe.

"The control of meat prices is by no means the same as control of inflation. High meat prices are merely a reflection in the free market of much broader and fundamental causes. Imposing artificial or arbitrary controls, even if they could be made effective, would do no more good toward stopping inflation than putting a ceiling on a thermometer would do toward lowering the temperature. We need a more fundamental attack upon the inflation problem than setting up an elaborate set of controls to obscure one of its symptoms.

"But even more important, we are convinced that such controls would be ineffective and would disrupt the flow of meat to consumers. This was experienced in 1945 and 1946 when we were still under wartime controls. Black marketeers, big and little, sprang up overnight because meat could be easily diverted from legitimate, efficient channels. The reimposition of controls would cause revival of profiteering by illegitimate operators at the consumer's expense. Black market operations are inefficient, unsanitary, and highly wasteful. Important by-products are lost.

"The diversion of substantial supplies into black market channels would inevitably reduce the legitimate meat supply. There is no such thing as a little control because there is no place to stop controlling until every phase of economic life is tied in knots.

"We succeeded in 1947 in procuring

AMI CONVENTION IN NEW YORK CITY SEPTEMBER 20-22

The board of directors of the American Meat Institute announced this week that the forty-third annual meeting of the association will be held at the Waldorf Astoria in New York City on Monday, Tuesday and Wednesday, September 20, 21 and 22. It is probable that registration and some other activities will be scheduled for Sunday, September 19.

The last time the Institute held its annual meeting in New York, also at the Waldorf Astoria and shortly after that hotel was opened, was in 1931.

In announcing the location and time of the 1948 meeting the AMI board recommended that the 1949 and 1950 conventions be held in Chicago.

large supplies of grain for export without returning to widespread use of control. It is reasonable to suppose that 1948 harvests will not be so unfavorable over the world as in 1947. Instead of controls, which limit production, the objective should be to encourage production with every means at our command. I should like to emphasize the hazard involved in any program which results in a too rapid depletion of our herds and flocks because these cannot be quickly replenished."

AMI REGIONAL MEETING

The American Meat Institute has scheduled a luncheon meeting January 29 at Salt Lake City for meat packers operating in Utah and adjacent areas. The meeting will be held at the University Club and will be addressed by Wesley Hardenbergh, AMI president; E. W. Stephens, director of the Institute's western office, and Dr. E. F. Kildsen, Institute field man in the Salt Lake City area. Discussion will include problems of urgent nature to the industry, including possible price control and rationing. J. H. DeVine of the American Packing & Provision Co., Ogden, regional AMI chairman, will preside.

USDA LARD PURCHASES

The U. S. Department of Agriculture has announced that it bought this week 15,871,200 lbs. of lard and pork fat as a result of counter offers at an average price of \$29.93, f.a.s., New York. Purchases consisted of 6,185,000 lbs. of P.S. lard and 9,686,000 lbs. of refined lard. About 4,000,000 lbs. was bought on the 14th and the balance on Thursday.

Unease Persists in Regard to Possible Revival of Control

ALTHOUGH many Congressional leaders profess aversion to the idea of meat rationing and/or price control, and in hearings this week have been critical of the advocates of such regulation, the uneasy feeling exists that if pressure from "back home" continues or is intensified, Congress may possibly pass such legislation.

Senator Flanders of Vermont has announced that he will introduce a bill requiring the Secretary of Agriculture to work out a plan for rationing meat. If this bill passes, Senator Flanders will introduce another bill, later, requiring that meat rationing be put into effect. The Senator has expressed the hope that it will not be necessary to ration meat again.

Present indications are that a vote on the Flanders' measure would be close. Preparations are being made by the Department of Agriculture for the development of a plan for rationing. It is understood that the plan probably will be on a broad front and apply to farmers as well as to city consumers.

At hearings on rationing and price control before the Senate banking and currency committee this week Secretary of Agriculture Clinton Anderson testified that he thought that price control and rationing of meat would be necessary by March or April. He suggested (1) that Congress should grant, promptly to the Secretary of Agriculture authority to set up the machinery for both price control and rationing of meat, and (2) that Congress should give the Secretary authority to ration and to control the price of meat when, in his judgment, controls might be justified.

Secretary Anderson said that he thought it would not be necessary to control prices at the retail level but that it would be necessary for meat prices to be controlled at the wholesale level.

The Secretary declared he would accept legislation along the lines proposed by Senator Flanders, namely, that there be, first, a law enabling the Secretary of Agriculture to set up the rationing machinery, and second, if and when Congress considered rationing necessary, another law could be passed authorizing the Secretary to go ahead and ration meat.

Early hearings centered almost entirely around meat. Secretary Anderson said that he would not endorse a general overall price control program or a return to OPA controls on selective items. The only item he specifically named was

meat. When pressed for explanation as to why meat should be rationed, the agriculture chief said that the price of meat has a very disturbing effect on prices of other commodities.

The Secretary said that he thought he could ration meat effectively without price control but he felt that price regulation would be very helpful in effectuating an orderly control in the period of extreme scarcity this spring. He told the committee that rationing would be needed when meat started disappearing from the counters. Secretary Anderson said that he saw no relief in the meat situation until after the 1948 corn crop is safe. He said it would be a relatively simple matter to increase pork production and thereby ease the pressure on beef if there is a good corn crop this year, but he thought that meat would be relatively short for all of 1948. Mr. Anderson reported that there has been a heavy movement of meat into home freezers and locker plants, but said he did not think that the packers were storing meat or doing any meat hoarding. He said that their facilities for such an operation are inadequate. During this discussion, Mr. Anderson stated that it was his understanding that packers' profits were substantial but not out of line with the historical operations of the industry.

The Secretary said he had no indication that the fear of meat rationing is causing liquidation of livestock, but thought that the heavy marketings were due to good prices and effective demand for meat.

Secretary Anderson said that lighter weights of livestock are a definite goal and that he thought that there should be a law prohibiting the marketing of hogs at over 225 lbs. He said weight limitation could not be very effective for cattle but could work out substantial grain savings on hogs. He said that on a voluntary basis the farmers were cooperating by marketing their livestock lighter but could do more if there were some sort of law requiring the railroads not to carry or packers not to buy hogs weighing more than 225 lbs.

FINANCIAL NOTES

The board of directors of Wilson & Co., Inc., has declared a dividend of 25c a share on its common stock, payable March 1, 1948 to stockholders of record at the close of business February 9, and a dividend of \$1.0625 per share on its \$4.25 preferred stock for the period from January 1, 1948 to March 31, 1948, payable April 1, 1948 to stockholders of record at the close of business March 15.

Swift & Company this week declared a special dividend of \$1 a share, in addition to the regular quarterly distribution of 40c a share. This compared with a special distribution of 50c a share, plus the regular disbursement of 40c, a year ago. The special is payable March 1, to holders of record January 30. The quarterly is payable April 1, to common stockholders of record on February 27.

Emmart Packing Co. Earns \$11.37 Per Share in 1947

The Emmart Packing Co., Louisville, Ky., reported net income of \$272,307 after income taxes for the fiscal year ended October 31, 1947. After deduction of \$13,074 for dividends on 6 per cent preferred stock, this was equivalent to \$11.37 a share on 22,800.4 outstanding shares of common stock. The annual report to stockholders was issued last week by G. W. Cook, president of the Emmart Packing Co.



G. W. COOK

Earned surplus of the company was \$393,287 at the beginning of the fiscal year. The company paid full preferred dividends plus \$3.50 a share on common stock. Surplus on October 31, 1947 amounted to \$572,719. In the preceding year, \$8.03 was earned and \$2.50 paid.

The balance sheet as of October 31 showed current assets comprising \$1,111,941 of the \$1,669,702 in total assets. Current liabilities of \$492,785 left the company with \$619,155 net working capital.

Current assets included: Cash, \$224,745; accounts receivable (less reserve), \$332,652, and inventories, \$554,544. Land, buildings and equipment after depreciation were carried at \$467,139. Total earned and capital surplus for the year amounted to \$641,330.

Plan Exhibit, Hospitality Rules For NIMPA Meeting

The large fourth floor exhibition hall of the Palmer House in Chicago will be used for the exhibits of packinghouse equipment and supplies during the National Independent Meat Packers Association annual meeting to be held there March 29, 30 and 31, according to C. B. Heinemann, executive vice president. The hall can accommodate more than 90 large exhibit booths and is easily accessible to general meeting rooms.

All NIMPA associate members who desire exhibit space are urged to contact H. A. Scherer of the Allbright-Nell Co., Chicago, so that assignments may be made as quickly as possible. Scherer, who will serve as liaison representative for the supplier firms until the 1948 convention committee is appointed, will also handle arrangements for hospitality rooms. The hotel has announced a number of rooms will be available.

Packer members and others who will attend the meeting should contact Warren R. Howe, convention department, The Palmer House, Chicago, for room accommodations as a large number of guest rooms have been blocked out exclusively for NIMPA members.

DENIES BIG PROFIT MADE BY CANADIAN PACKERS VIA CONTRACT PRICE INCREASE

J. S. McLean, president of Canada Packers, Limited, described as "absurd and irresponsible" a recent statement by Fred Dowling, Canadian director of the United Packinghouse Workers of America, CIO that recent boosts in meat prices will mean "an inventory gain for the packers of over \$10,000,000."

President McLean said the new Anglo-Canadian food agreements—which provide for sale of Canadian pork and beef to Britain at increased prices—do not include veal or lamb and that "beef prices are advanced in no way by the contracts." Pork prices were raised 7c a pound in the contract. He said an "outside figure" of advance in the value of stocks held by Canada Packers, Swift Canadian and Burns and Co., Ltd., the industry's big three, is \$2,700,000.

Wage increases involved in arbitrator's decision following the Union's strike against the Big Three last summer and fall was "approximately \$3,000,000" a year. Equivalent advances had to be granted to employees of all other ranks. The cost of the award to the companies will be not less than \$5,000,000 yearly.

Mr. McLean also denied Mr. Dowling's statement that the profits obtained by the companies as a result of the Anglo-Canadian contracts "would be sufficient to pay wage increases recently won by the union for over four years."

"The fact is," said Mr. McLean, "that it would pay for the award for approximately seven months."

Convention Exhibit Space Sold Out, WSMFA Reports

Available exhibit space for the second annual convention of the Western States Meat Packers Association at San Francisco next month has been completely sold out and further requests for booth space cannot be accepted, it was revealed this week by E. F. Forbes, association president. Authoritative lists of packinghouse equipment and supply firms that will maintain exhibits or hospitality rooms at the meeting will be carried in THE NATIONAL PROVISIONER's issue of January 31.

FOOD LOCKER GROWTH

The increasing popularity of frozen food lockers is improving the diet of American farmers by providing them with more beef, it was stated at Chicago recently by officials of the Frozen Food Locker Institute, who said there were 9,528 plants with more than 4,500,000 lockers operating in the United States this year, compared with only 1,238 plants with 309,500 lockers in 1938. The average size of plants has also increased during the period.

A Study of Bacon Slicing and Packing



HOW does production on your bacon slicing and packaging line compare with the rates reported for eleven industry companies in the article on page 12 of *THE NATIONAL PROVISIONER* of January 10?

The first article summarized data gathered in the study and gave details on the operations of five of the eleven plants covered. This article will report observations on the remaining six plants.

Before beginning the discussion, however, it is worthwhile to pass along the comment made by a packer in regard to one point covered in the preceding article. There it was noted that there may be a great difference in the individual production rates of the workers doing the scaling and wrapping and that low producers might well be transferred to other duties.

The packer relates an experience of his own in pointing out that low production may not always be attributable to worker performance. Some of the operators on his slicing-wrapping line appeared to be doing less than they should. Rotation of the employees' locations demonstrated, however, that low output was associated with *position on the line* rather than with the individual. The operators at the foot of line were found to be receiving insufficient material to enable them to keep up with those closer to the slicing machine. The slicer here was not being operated to produce enough sliced bacon to fill the potential needs of the whole crew. If the slicer's output could not be increased the best course would probably be to eliminate at least one worker.

Plant F is equipped with an older model of the gear type bacon slicing machine but with proper conveyor arrangement and production control makes a good efficiency record. It should be noted that bacon is wrapped

SECOND OF TWO ARTICLES

in ½-lb. packages. The sliced bacon crew is as follows:

One man molds the bacon and operates the slicing machine; one operator places the portions on the wrappers (which carry the bacon on the conveyor); nine operators weigh and wrap and one worker places the wrapped ½-lb. units in 5-lb. display cartons and seals them with gummed paper.

A parchment layer type wrapper is used in this plant. Each scaler-wrapper holds her ½-lb. packages until she has accumulated 10 which she then sends down the conveyor to the carton packer. With each 5-lb. lot she sends down a production tag bearing her number and the carton packer accumulates these on a numbered and pegged board and the tags are tallied at the end of the day. Simple tags with a reinforced opening and printed in indelible ink are used.

Output on the line, handling ½-lb. packages, runs from 750 to 775 lbs. per hour. Ends and flakes amount to between 2 to 2.5 per cent while No. 2 bacon averages about 1 per cent of slicing.

This packer's records showed considerable variation in the production rates

of the different scaler-wrappers. The slowest worker in the group packaged between 60 and 65 lbs. per hour while the most efficient never turned out under 100 lbs. and sometimes went as high as 120 lbs.

In Plant F considerable attention has been given to the conveyor line and accessories. The conveyor is unusual in that it does the job of portioning the shingled bacon into groups of slices of about the desired weight. The shingled bacon is borne away from the slicer on a short link conveyor with the lines of links riding between and above the longitudinal bands which make up the conveyor proper. At a given point the link section is depressed and the slices are grouped as they are picked up by the main conveyor bands.

Scaler-wrappers are seated in metal chairs made in the plant shop and face the conveyor. A narrow apron flanks the conveyor on both sides and gives more clearance for the unwrapped bacon moving down the line. It has been noted that with some conveyors the operators' work space is so small, especially if they accumulate enough product to fill a carton, that wrapper ends of bacon on the conveyor may catch on the packaged bacon and spill it on the floor.

In this plant the operator who scoops

up ½-lb. groups of slices and places them on their wrappers also acts as grader. Any section of bacon (generally the end slices) which does not come up to No. 1 quality is placed on a No. 2 grade wrapper and then travels by conveyor to the last scaler-wrapper who handles all such product.

Before slicing the bellies are held in a 25-deg. cooler overnight and are brought out a tree at a time. Boxed sliced bacon is accumulated on a skid at the foot of the line and is taken away with a lift truck as needed by the sausage room packer.

Plant G is a five-line operation and it has been necessary to average results over the lines for the purposes of the study. Four of the lines are of the conventional type with the operators seated in movable chairs facing the conveyor. The fifth is a modern conveyor with the workers seated in staggered formation and fixed positions paralleling the flow of product. On the older conveyors metal pans are used to carry the bacon to the wrappers but on the fifth carrier paper is employed for this purpose.

Pans Have Drawbacks

The pan system is rather unsatisfactory because these containers soon become greasy and require frequent cleaning and occasional replacement. Moreover, line production is sometimes reduced when filled pans pile up at one of the slower worker's stations and there are not enough pans to keep other members of the crew supplied with product.

The plant uses a total of 109 operators on its five bacon slicing lines, or an average of 21.8 workers per line. With this crew the packer is turning out an average of 1,000 lbs. per line per hour (1-lb. units) when slicing 18/20 bellies and 850 units when slicing 8/10s. Of the 109 operators manning the five lines, 47 are non-wrappers engaged in slicing, scaling and other preliminary work and in boxing the wrapped product. Plant G uses gang scalers and each carton of bacon is checkweighed at the end of the line.

Plant H is a four-line operation employing individual scaling and wrapping and the use of wrapper paper as a carrier on the conveyor. With 54 operators on the four lines this plant is able to turn out 5,000 1-lb. units per hour when slicing 15/17 bellies, 3,300 when slicing 11/13 and 2,600 when slicing 9/11s. Of the total crew 28 are non-packaging workers, including one operator who continually spot checkweighs packages.

Plant I maintains unusually complete records covering the production of individual workers of its 13-man crew. Slicing 18/20 bellies and packing in 1-lb. units, the most speedy worker on the line turns out 118 units per hour while the least efficient produces 100 units. Using 8/10 bellies these two workers turn out 81 and 72 units per hour, respectively.

On this slicing-wrapping line the following rates are attained with 1-lb. units: 1,300 per hour when slicing

18/20s, 1,100 when slicing 10/12s and 1,050 with 8/10 bellies.

Considering the fact that Plant J is putting up its bacon in ½-lb. packages, its production of about 940 lbs. with 8/12 bellies an hour is well in line with other good performers. In this plant the scaler-wrappers do not sit but stand facing the conveyor line. Scales are sunk in the wrapping tables and the bacon is slid onto the scales rather than lifted. The gang is broken down as follows:

One operator molds the slabs and operates the slicer; another places the bacon on the wrapper which carries it down the line; six to eight girls weigh the bacon, wrap it and pack it into cartons which are then sent down the conveyor line to the final operator who check weighs the cartons, seals them and keeps the production tally.

It should be noted that the scaler-wrappers lay at one side their ½-lb. packages until they have accumulated 20 and then pack them into 10-lb. cartons. These cartons are simple in construction and are set up by the operators.

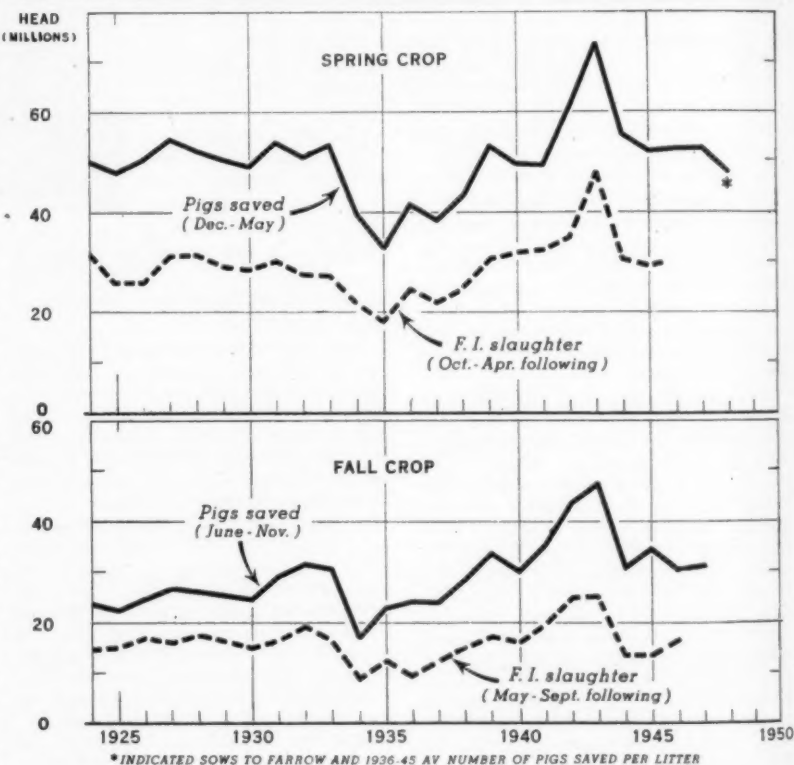
Performance of the girl who removes the bacon from the shingling conveyor and places it on wrappers is aided considerably by a rack which holds a pad

of wrappers and is placed strategically so that a group of slices can be slipped onto a wrapper, the wrapper pulled loose from the pegs which hold it and slid onto the conveyor with minimum effort.

Plant K customarily slices light bellies and varies the number of scaler-wrappers on the line according to the size of package: nine for ½-lb. and seven on the 1-lb. Production runs about 700 lbs. per hour using light bellies. In addition to weighing and wrapping, the girls on the line pack their output in 6-lb. boxes which are tied by the final scaler-wrapper at the foot of the line. In addition to the scaler-wrappers, one worker operates the bacon press and slicer and another places the grouped slices on wrapper paper.

MEXICAN MEAT PLANT

The Economic and Finance Agency at Mexico City announced last week plans for construction of a 20,000,000 peso meat packing plant at Matamoros, Tamaulipas, across the Rio Grande river from Brownsville, Tex. The plant, when completed, would have a capacity of 60,000 head of cattle per year.



SPRING AND FALL PIG CROPS AND INSPECTED SLAUGHTER DURING THE MARKETING SEASON FOR EACH CROP

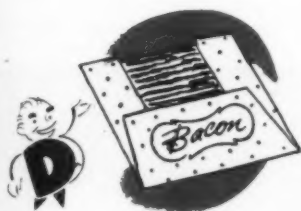
The size of pig crops usually determines hog slaughter several months later. Hog kill during October, 1947-April, 1948 probably will be as large as or slightly larger than a year earlier. However, October-December slaughter was unusually large which means that January-April kill will be below 1947. Volume in the summer will show little change from last year but the fall kill is expected to be smaller.

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CANNED MEATS *Processing and Sales*

Cans are Unloaded Mechanically From Rectangular Retort Crates

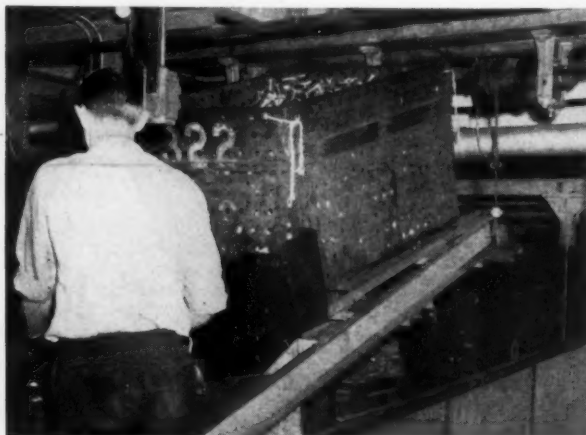
A HYDROMAGNETIC retort crate loader and unloader for cylindrical retort baskets was described in *THE NATIONAL PROVISIONER* of March 15, 1947, page 24. This unit

unloader is not new, its perfection to the point where can damage has been eliminated is a Wilson & Co. development.

Experimental work on the unloader

crate. The unloader is pivoted at the discharge end and lifted at the opposite end by a cable and electric motor.

The correct retort basket as to item and date is brought from the rows of stock by an electric hand truck and rolled onto the guide tracks. The electric motor is started and the rear end of the unloader is raised slowly. The pins which lock the hinged door at the discharge end of the retort crate are



has limited application in some plants because most of their crates are rectangular in shape. However, a retort crate unloader employed in the Chicago canning division of Wilson & Co. provides a good mechanical method for unloading the rectangular type of crate.

While the principle employed in this

HANDLING DOG FOOD CANS

LEFT: Steve Grice, Wilson general superintendent for canned meats, views Ideal dog food cans as they are taken away from pin in front of unloader. Tins riding on top of each other will be forced into single file. **RIGHT:** Cans as they drop off onto conveyor feeding labeling machine.

was conducted on the line which handles the 8-oz. frankfurts-in-brine and 4-oz. potted and deviled meat items. Experience gained here was later used in the application of the idea to the 1-lb. line which handles Ideal dog food exclusively. Construction of the units was entrusted to W. Maxwell, canning room master mechanic, working under the guidance of Howard Means, canning superintendent, Chicago plant.

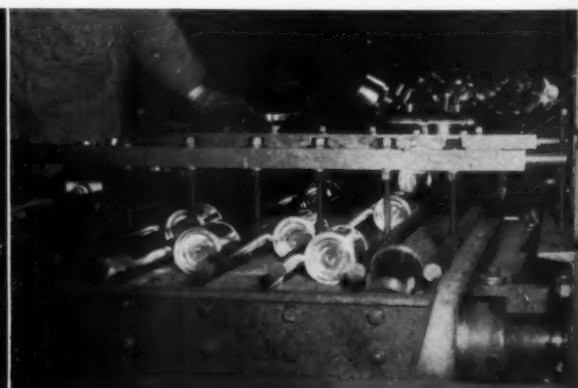
The unloader is, in effect, a rack of 6-in. I-beams on which guide tracks are placed to accommodate the wheels of the crate. The tracks do not run up to the discharge end of the platform but terminate in a retaining bar which prevents further forward movement of the

UNLOADING SMALL CANS
LEFT: Unloader in partially raised position with retort crate door open and depositing cans in apron. **RIGHT:** Cans ride on their seam sides as they are taken away from unloader and drop upright to go through unscrambler and labeling machine.

removed. As the crate is tilted the cans spill out at a controlled rate on the receiving apron.

One difficulty with retort crate unloaders has been that they have, in effect, dumped the cans with damage to the containers. With the unit described here the cans are unloaded evenly and without undue force.

On the smaller line the cans slide



down a metal apron onto the receiver belt which is 24 in. wide at the mouth and tapers to 20 in. at its discharge end. The receiver belt feeds the cans onto the metal guide bar section. The downward incline of the apron and the upward incline of the belt position the cans on their seam sides.

In the guide bar section the cans travel in one of seven lanes. At the start the lanes are wide enough to permit the cans to ride on the belt but the section tapers down until the cans are riding on top of the bars at the discharge end. As the cans are pushed off the guide bars they fall into an upright position and travel via belt to a high speed unscrambler from which they move to the labeling machine.

At present the guide bar section is equipped at the discharge end with a spring band which helps to steady the cans as they come off the guide bars. However, it will be possible to remove this band when the burrs and ridges on the guide bars are worn smooth through use.

On this unloading line the plant is able to handle and label 1,008 cans of the ¼-lb size per minute. Speeds higher than this are possible with up-to-date labeling equipment which is being installed to keep pace with the unloader. Employees on the unit include the operator of the unscrambler, who also operates the unloader lifting motor, and a worker who turns over the few upright cans which reach the guide bar section.

A 3-h.p. motor is employed on the crate unloader and two ½-h.p. motors are used on the belting.

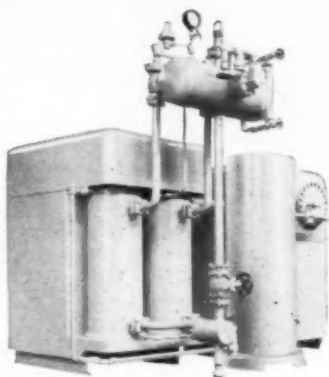
On the dog food line the drop of the receiving apron from the unloader is sharper, as is the incline on the receiving belt. This insures that practically all cans are traveling on their seam sides. On this line the guide bars are divided into five sections. Brass pieces, set in an irregular pattern along the bars, prevent the cans from riding on top of each other. From the guide bar section the cans drop into a chute feeding a high speed elevator belt which rights the cans and carries them to the labeling machine. The forward flight of the cans as they come off the guide bar section is arrested by a metal header backed with rubber. There is no damage to the cans.

The dog food unloading and labeling line handles over 22,000 cans per hour.

MEAT TOUGHNESS TEST

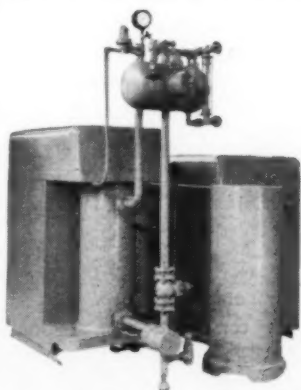
A new chemical method for testing the relative toughness of meat has been devised by Dr. Herbert Baker and Dr. George D. Palmer of the University of Alabama, Tuscaloosa, Ala. Meat to be tested is placed in a solution of nitric acid to dissolve the connective tissue. A phospho-tungsten compound is then added, producing a precipitate. The tougher the meat is the longer it takes to dissolve the precipitate in boiling water.

Hot fat is pumped in at one end—flows out the other, finished **LARD** of proper temperature, texture & consistency...



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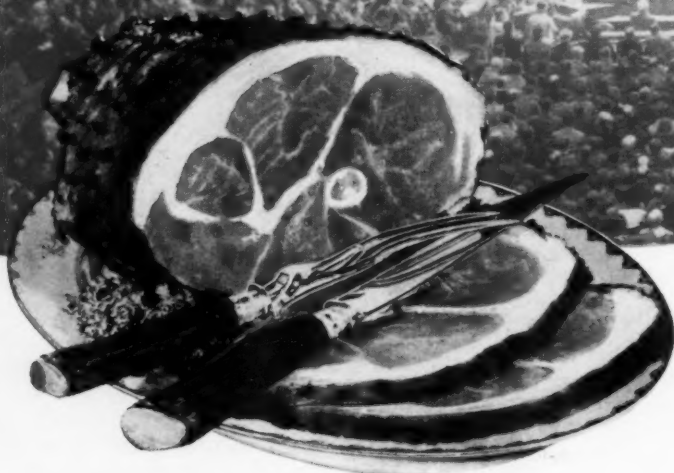


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Pre-Seasoned FLAVOR
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"The Man You Know"

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Up and down the MEAT TRAIL

Personalities and Events of the Week

• Alfred Danahy has been appointed general manager of the Danahy Packing Co., Buffalo, N. Y., to succeed the late James J. Cuff. Mr. Danahy is a vice president of the company and will continue to hold that title. He has been with the firm for 15 years and is a veteran of World War II.

• Oscar Mayer & Co. this week announced the promotion of P. Goff Beach, jr., to the position of production superintendent of the Oscar Mayer plant located at Madison, Wis. Beach has held the same position at the Chicago Oscar Mayer plant for a number of years. He is succeeded by Fred W. Alexander at the Chicago plant. Alexander was previously supervisor of the sausage department of the Oscar Mayer & Co. plant in Chicago.

• Property of George E. Von Allmen, Schwab Provision Co., Louisville, Ky., including supplies, curing, boiler and sausage room and general plant equipment is being sold by the trustee in bankruptcy via sealed bids to be opened January 27.

• Harry J. Schultz, who had been assistant to Mike Brennan, manager of the Columbia Warehouse, Chicago, died January 9 of a heart attack. Mr. Schultz

had spent more than 25 years in the industry and had been with Columbia Warehouse for 20 years. He was well known to the meat packing industry in Chicago.

• A recent fire at the Independent Packing Co., St. Louis, Mo., which originated among corrugated boxes and lard cans on the third floor of a storage building, caused damage estimated at \$35,000. Cause of the blaze, which was confined to the third floor of the brick building, was not determined.

• Reed A. Phillips, formerly senior agricultural economic statistician with the BAE in Washington, has joined Longstreet-Abbott & Co., St. Louis. For the past year Mr. Phillips was in charge of the economic analysis on livestock and meat, feed, fats and oils and poultry. He will direct the research program of Longstreet-Abbott & Co., management consultants in the field of commodity prices.

• State Packing Co., Vernon, Calif., has announced plans for the construction of a rendering building costing an estimated \$75,000. A. Morantz, president, said that work on the one-story building, 50 by 75 ft., would be started about March 1.

• K. J. Maxwell, president, and Howard White, sales manager, Carstens Packing Co., Tacoma, Wash., were guests of honor at the annual banquet of the Spokane plant of Carstens Packing Co. recently. Year-end bonus checks were presented to employees during the affair.

• Officials of the T & T Packing Co., Macon, Ga., have filed a petition with the city council there to reduce increased slaughtering fees at the city abattoir. An ordinance adopted by the council early this month raised the city

John Thompson Elected President of Reliable

John Thompson has been elected by the stockholders of the Reliable Packing Co., Chicago, to the presidency of the company succeeding his father, the late Earl Thompson. The 27-year president is believed to be one of the youngest chief executives in the meat packing industry. Thompson is an experienced packing-house man as he started to work in the plant at an early age under the guidance of his father. He has served as chief engineer, hog buyer and vice president.



J. THOMPSON

Mr. Thompson is a graduate of the University of Chicago.

The stockholders also elected Mrs. Opal Fleming, sister of the late Earl Thompson, to the vice presidency left vacant by John Thompson's promotion.

slaughtering fee from a maximum of 7½¢ to a flat 25¢ per head killed. A recommendation by the council that slaughterhouse operators give the increased fee a 90-day trial was spurned by T & T company officials who said 90 days could cost both the slaughterers and city a lot of money.

• Sam H. Ray, for 28 years manager of the Standard Rendering Co., Kansas City, has been transferred to Chicago as manager of a chain of rendering companies in Missouri, Indiana, Illinois, Arkansas, Oklahoma and Texas, controlled by Edward Morris of Chicago. Ray was wartime head of grease salvage in the Kansas City area and recently received a citation from Donald Nelson for work which earned for Kansas City the distinction of being the outstanding grease salvage city in the United States.

• Harry Ralph Leavitt, 57, president and owner of Canada New Zealand Casings, Ltd., and owner of Canada Casings of Chicago, died recently at his suburban home near Montreal. Mr. Leavitt was also associated with Canada Casings in Birkenhead, England.

• Paul Dutton has been elected president and Don Spalding, secretary, of the St. Joseph Live Stock Exchange for 1948.

• John Holmes, president of Swift & Company, will speak at a noon luncheon of the Kansas City Chamber of Com-



P. G. BEACH



NIMPA DIRECTORS HOLD BUSINESS MEETING

The board of directors of the National Independent Meat Packers Association held a luncheon meeting on January 9 at the Palmer House in Chicago. The group is pictured above. The following new western division directors were elected at the meeting: A. T. Luer, president, Luer Packing Co., Los Angeles, and Chris H. Beck, owner, Chris H. Beck, Petaluma, Calif. M. H. Brown, vice president, Great Falls Meat Co., Great Falls, Mont., was elected new vice president of the northwestern division.—NP Photo

merce, January 28. That evening he will participate in ceremonies at Memorial hall at Kansas City, Kans. in which E. W. Phelps, manager of the Swift plant there will receive a National Safety Council award for the plant's record of 1,021,057 man-hours without loss of time by accident.

- Smoked Pork Roll, Inc., has been organized in Philadelphia "to manufacture, buy, sell, process and deal in food products of all kinds." Petition for a business charter of incorporation was filed with the state recently.

- William Litvin, who formerly operated a meat packing plant in West Chester, Pa., died recently. He was 53 years of age and had been ill two weeks before his death.

- Harry W. Pearl has received a certificate of authority from the Philadelphia courts to conduct the business of the South Philadelphia Stock Yard Co. in Philadelphia.

- Harold M. McWhorter has been promoted to the position of general manager of the Beste Provision Co., Wilmington, Del., according to an announcement by Mrs. May Beste Darrah, owner and president. He fills the vacancy left by D. A. Scott, who resigned recently. McWhorter was formerly sales manager, and has been succeeded in that capacity by R. Marsden Sullivan.

- George B. Mattingly has been elected president of the Louisville Live Stock Exchange, succeeding E. H. Metcalf, who will remain a member of the board.

- Mrs. C. M. VanParis, wife of Clark VanParis, president of Hammond-Standish & Co., Detroit, died on January 11. She was 66 years old. Surviving are her husband, a son, a daughter and her mother.

- J. H. Tapley, president and general manager of Swift Canadian Co., Ltd., has retired after 43 years with the company. He began at the Swift Canadian plant in Winnipeg as clerk in the superintendent's office. He later held various positions at plants in Winnipeg, Ed-

monton, Vancouver and Toronto and had been president and general manager of the firm since 1941. He has been succeeded by A. E. Millard, who has been with the company since 1916 and was appointed vice president and assistant general manager in 1946.

- Alfred J. Danahy, general manager of the Danahy Packing Co., Buffalo, N. Y., presented service recognition medals recently to two of the plant employees. Edward Burmeister and John Neuner, 50 year men, were awarded gold medals by the Easter Brand Welfare Club of the firm. Nine other workers got silver pins for 25-year service and nine company drivers were presented certificates of merit for their accident-free records.

- T. J. Drumheller has been elected president of the Northwest Livestock Production Credit Association for the coming year. His election was announced at the recent annual meeting of the group at Walla Walla, Wash.

- Paul C. Smith, vice president in charge of beef, lamb and veal operations for Swift & Company, Chicago, is one of the speakers scheduled to address the fifty-first annual American National Livestock Association convention at Boise, Ida., this month. He will discuss current meat industry problems.

- The \$150,000 George Kies sausage manufacturing plant at Austin, Tex., was opened for business recently, owner Kies has announced. Formal opening of the modern plant was celebrated with an all-day open house for Austin residents. The factory is completely equipped for production of a full line of sausage and specialty products.

- Wallace Potts of Potts & Watkins, order buyers, National Stock Yards, Ill., has returned to his office from a month's vacation in Florida.

- A wholesale meat processing plant which will distribute chili, sausage, hams and other processed meats, has been established in Fort Worth, Tex., by T. B. Walthall, a former government

J. Fred Schmidt Enlarging Columbus Processing Plant

Work is well under way on a \$100,000 construction program which will provide the pork processing plant of the J. Fred Schmidt Packing Co., Columbus, O., with additional operating facilities, dressing and locker rooms for employees, a freezer for packaging orders of frozen foods and a power plant. A two-story brick addition with a glazed tile interior has already been completed. The first floor will house the employee dressing room and freezer. A cafeteria will be installed on the second floor and placed in operation shortly. A new power plant which will contain two turbine generators and new boiler facilities is scheduled to be completed sometime next summer.

The company, founded 61 years ago by the late J. Fred Schmidt, also operates a beef plant on Buchanan dr., near Columbus. Both plants are under the direction of J. Fred Schmidt, jr., grandson of the founder and now vice president and general manager.

meat inspector and a former employee of a Fort Worth meat packing firm, and his two sons, T. O. Walthall and G. E. Walthall.

- Members of the California Cattle-men's Association at their thirty-first annual meeting at Bakersfield passed a resolution commending the American Meat Institute for its extensive and effective national meat advertising campaign and congratulated the AMI upon the quality of the advertising used.

- D. L. Smith has been advanced to the position of sales manager of the Atlanta, Ga. branch of Geo. A. Hormel & Co. He had been a salesman for the Birmingham, Ala. branch.

- E. M. Goossens, senior partner of the firm of Goossens & Van Rossem, of Rotterdam, Holland, visited with officials of John Morrell & Co., Ottumwa, Ia., when he was in this country recently.

- John Moninger, of the American Meat Institute, Chicago, addressed the Des Moines (Ia.) Kiwanis club recently on the subject, "Iowa's Place in the 1948 Menu."

- The Newton Packing Co., Wellsville, Kans., is nearing completion and has been granted federal inspection. Construction was begun last summer. Owners are Merle Newton, Ross Gault and Gene Gault.

- Royal Tallow & Soap Co., Bakersfield, Calif., has announced that all bids received on its contemplated new tallow rendering plant at Bakersfield were rejected. Plans call for two structures, one 80 by 100 ft. in area, the other 40 by 40 ft.

- Cattle, sheep, lambs, swine and goats sold for slaughter, and feed for livestock, are among the small list of exemptions from a new 1 per cent municipal sales tax which went into effect in Denver, Colo., January 1.



NEW KINGAN BRANCH HOUSE AT SAN FRANCISCO

Located in the heart of the wholesale food market area of San Francisco, Kingan's new branch there presents an attractive exterior and includes every modern facility for the manufacture of smoked meats, cooked meats, sliced bacon and sausage and for the handling and sale of boxed fresh meats, lard, produce and canned meats. Kingan opened a branch in San Francisco in 1890, the first eastern packer to operate a distribution center on the Pacific Coast. Ralph S. Wiggins is manager there.

INDUSTRY LABOR ACTIVITY

• The court ban against union picketing of the plant or stores of customers of the J. Fred Schmidt Packing Co., Columbus, O., was reaffirmed recently by Common Pleas Judge Dana F. Renolds who refused to dissolve a temporary restraining order against local 346 of the A F of L meat cutters union which has been engaged in a labor dispute with the company since August of last year. The court claimed the union was guilty of a secondary boycott in picketing the stores of the firm's customers. Officials of the packing company said they had lost approximately 80 customers as a result of union action. The union was also held in violation of the Taft-Hartley law in attempting to force recognition as the sole bargaining agent for Schmidt employees without proper NLRB certification.

• Earl W. Jimerson and Patrick Gorman, officials of the Amalgamated Meat Cutters union (AFL) were the object of congratulations from a Chicago financial editor recently for the "common sense" contained in a special letter on improving union-management relationships sent out by the officials to the union locals.

• James J. Healy, executive director of the trade union fellowship program at Harvard University, has been accepted as arbitrator for the Swift & Company master agreement with the United Packinghouse Workers union (CIO), it was revealed recently by union leaders. The CIO union will shortly open negotiations with Swift for a "cost of living" wage increase.

• Armour and Company and 1947 profits are the subject of a poisonous "news" story appearing on the front page of the current issue of the *Packaging Worker*, official organ of the UPWA union. The article, evidently reprinted from the *CIO Economic Outlook*, charges Armour with profit hiding and misstatements in national advertisements showing the per cent of the company's 1947 profits in relation to the sales dollar.

• Introduction of evidence tending to show the Atlantic & Pacific Tea Co. is engaged in interstate commerce marked the opening session of the recent NLRB hearing on unfair labor practice charges against an AFL Meat Cutters local union which had struck some of the firm's stores in trying to force a closed shop. The company is attempting to show it operates under interstate commerce and that its labor relations come under the Taft-Hartley law.

MARKETING CONFERENCE

A national marketing conference is being sponsored by the domestic distribution department of the Chamber of Commerce of the United States at Hotel Jefferson, St. Louis, on March 11 and 12. All retailers, wholesalers, service trades and manufacturers, as well as advertising, sales and personnel executives, are invited to attend.

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THE NATIONAL PROVISIONER

The Magazine of the Meat Packing and Allied Industries

ALPHABETICAL INDEX TO VOLUME 117, COVERING ALL ISSUES FROM JULY 5, TO DECEMBER 27, 1947, INCLUSIVE

This index lists alphabetically principal articles and items which have appeared during the past six months. Market and statistical information appearing regularly, but not indexed, includes the following: Livestock Market Receipts and Prices, Packers' Livestock Purchases, Slaughter Reports, Weekly Hog Cut-Out Tests, Provision and Lard Market Reviews and Charts, U.S., AMI and Chicago Cold Storage Stock Reports, Tallow and Grease Market Reviews, Rendering Material and Fertilizer Markets, By-product Charts and Prices, Vegetable Oil Market Reviews and Charts, Hide and Skin Market Reviews and Charts, Financial Notes, Government Purchases and current news of the various fields covered. The current volume also contains summaries of important regulations, amendments, etc., issued by special agencies created during the war and postwar period by the federal government which pertain to the meat

packing industry. Important rulings and actions of the Meat Inspection Division, Interstate Commerce Commission, Federal Trade Commission and other permanent government agencies are also listed herein.

Included as a regular feature of each weekly issue, but not indexed, is the USDA estimate on federally inspected meat production.

Proceedings—including all speeches—of the annual convention of the American Meat Institute are indexed under American Meat Institute Convention in Review.

Department features appearing at regular intervals include Processing Points, Plant Operation and Maintenance, Rendering and By-Products, Meat Plant Refrigeration, Canned Meat Processing, Merchandising Methods, New Equipment and Supplies, Meat and Gravy and Up and Down the Meat Trail.

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Research workers are constantly discovering new facts about meat. These scientific facts, when translated for the consumer in terms of what they mean in better health, are excellent reasons why people should eat more meat. At a time of increasing competition from other food industries, no opportunity to exploit the good qualities of meat should be overlooked. From time to time this column will disseminate information about meat that is being learned in research laboratories—facts which packers can pass on to consumers in talks, publicity and advertising.

- Research completed at the University of Chicago shows that laboratory animals fed vegetarian diets provide "additional evidence that a purely vegetarian diet (as contrasted to an omnivorous diet built around meat proteins) tends to shorten life." A report on the research, conducted by A. J. Carlson and F. Hoelzel, of the department of physiology, concludes:

"The growth of rats fed omnivorous and vegetarian diets was observed during 2 longevity studies and during additional short-term studies. Rats fed purely vegetarian diets were stunted in growth. Rats fed an omnivorous diet lived significantly longer than rats fed a vegetarian diet. Moreover, the life span was more uniformly prolonged by the intermittent fasting of rats fed an omnivorous diet than in rats fed a vegetarian diet."

The report states that the rats on omnivorous diets got "about 35 per cent protein (chiefly meat protein) and 28 per cent fat."

- Experiments are indicating that it is important that all of the eight essential amino acids be eaten together if maximum benefit is to be obtained from them. Foods from animal sources contain all of the nutritionally essential amino acids and therefore it is recommended that one-third to one-half of the daily recommended allowances for protein come from meat, poultry, fish, milk, eggs and cheese. Vegetable proteins are often deficient in one or more amino acids.

- Meat is now being included in the diets of young infants. In the past pediatricians have not recommended it until about six or seven months, but there is a growing tendency to feed it much earlier.

- Tests have shown that smoked or corned meats are no harder to digest than fresh meats.

- Meat is one of the richest sources of phosphorus, which enters into more physiological processes than any other mineral.

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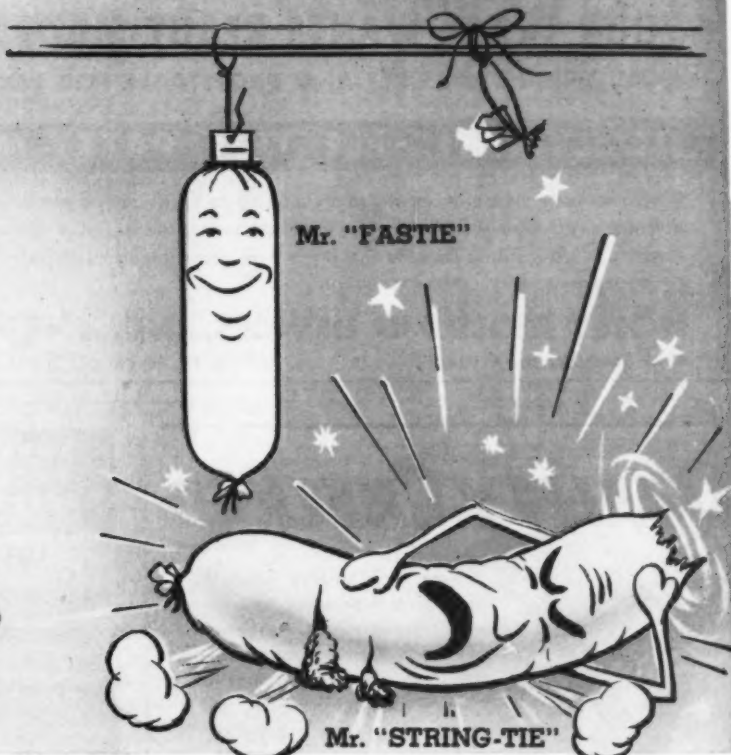
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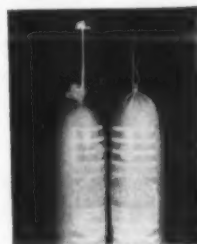
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PLANT OPERATIONS

Ideas for Operating Men

COIL DEFROSTING

An unusual method of coil defrosting, which is said to be convenient, low in labor cost and not to interfere with normal refrigeration within the freezer is described in the current issue of *Modern Refrigeration*, a British publication.

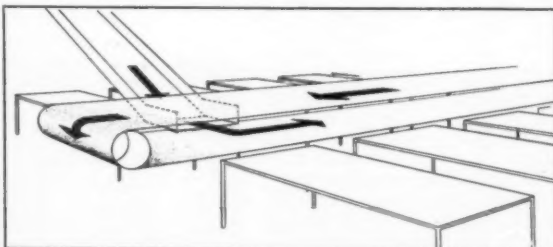
The usual method of defrosting is to pump hot brine through the coils of the freezer and often, in the case of sharp freezers, to scrape the accumulated snow from the coils. The first method requires removal of any perishable product while the second is costly since the coils generally are difficult to reach and men can only work for a limited time in the sharp freezer. The British method permits sectional defrosting by taking individual coil banks within the freezer and defrosting them as units, permitting the other coils to hold the freezer temperature at the desired level. There is no need to clear the freezer of perishable product prior to defrosting nor is there any tedious labor required.

The system consists of a 200-gal. tank (the amount of brine in any of the coil banks in the British plant) mounted on a four-wheel truck. The tank is equipped with electrical immersion heaters and a pump. The tank and refrigerating coil banks have fittings which permit the brine from a given coil bank to be directed into the tank. The electrical immersion heaters are plugged into an outlet and the pump is started. The circulating heated brine quickly defrosts the coil bank. The British plant reports that with two men the entire system can be defrosted.

It is probable that if the tank were mounted on a power driven unit, the work could be performed by one man.

HANDLING SKINLESS FRANKS

In the Brooklyn plant of Adolf Gobel, Inc., a combination of chute and two-way conveyor is employed to minimize the handling involved in the process of skinning and boxing skinless frankfurts. The cased frankfurts are dumped in the stainless steel chute a stickful at a time and slide from the hanging room to the packing room on the floor below. The sausage slide from the chute onto the lower belt of the conveyor which carries them down the line to the skimmers working at tables paralleling the conveyor. The sketch at right shows the movement of the unstripped frankfurts and the boxed product.



Each skinner, from time to time, removes some of the cased frankfurts from the conveyor and adds them to the pile on which she is working. The operators skin and pack the skinless sausage in boxes which are then placed on the upper belt of the conveyor and carried back to the head of the line.

CASING TIERCE TROUBLE

Packers who have trouble with leaky casing tierces and spoiled casings usually are storing their casings at too high a temperature. When this is done the tierces dry out, the hoops become loose and the pickle oozes out. If the casings have not been carried too long under these conditions they will probably be all right; otherwise fermentation may have developed.

The casings should be removed from the leaky tierces, washed in plain strong pickle, drained, resalted and repacked. The tierces should be well recooped and tight heads placed in them. They should be stored at temperatures not higher than 45 degs. F.

It is good practice to overhaul casings at least every 30 days.

MID MEMORANDUM 109

In Meat Inspection Division Memorandum 109, A. R. Miller, chief of the MID, ruled that a combination of propyl gallate and citric acid may be added as a preservative to animal fats and shortenings containing animal fats in a quantity not exceeding 1/100 of 1 per cent of propyl gallate and 5/1000 of 1 per cent of citric acid.

The Memorandum approved the use of mixtures of propyl gallate and citric acid as such or dissolved in small amounts of acceptable solvents. When this preservative mixture is used with, for example, corn oil and lecithin, the statement "With not more than 1/100 of 1 per cent of propyl gallate and 5/1000 of 1 per cent of citric acid in corn oil and lecithin added as a preservative" shall appear on the label in direct connection with the name of the product wherever the name is featured.

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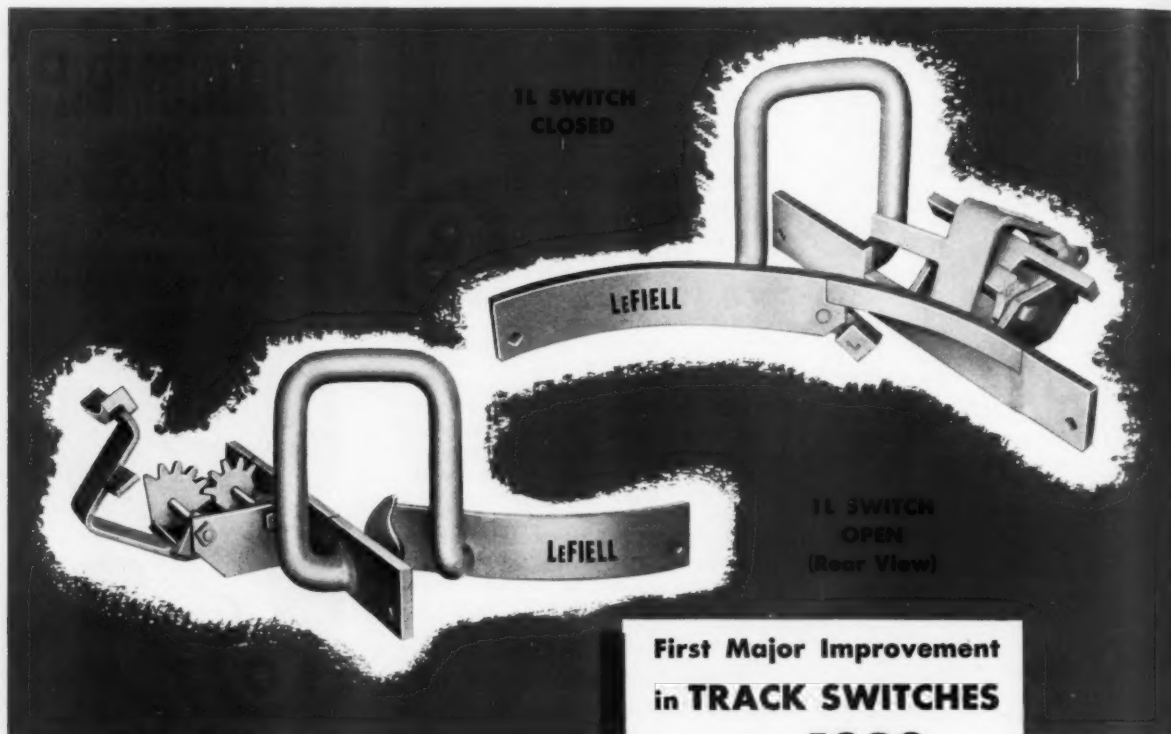
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AIR DIFFUSER

A new type air diffuser announced by the Anemostat Corporation of America, New York city, is said to provide any desired air flow pattern at the turn of a knob. A unique adjustment mechanism



varies the vertical position of the third cone, thus producing different air flow patterns ranging from draftless diffusion to downward projection, without affecting air resistance. The new diffuser utilizes the Anemostat aspiration principle which draws room air into the device and mixes it with supply air. The amount of air drawn into the outlet depends upon the adjustment setting and varies from 15 to 35 per cent.

This adjustable feature permits the unit to be used for heating, ventilating or cooling in any combination, the maker states. The air flow pattern may be modified to meet changing conditions in refrigerated rooms and smokehouses and can easily be adjusted to neutralize the effect of local sources of heat gain or loss or air distribution problems caused by beamed ceilings, nearby walls or columns. It functions equally well mounted flush to the ceiling or on exposed duct work. Adjustment of the device can also be accomplished by remote automatic or manual control. Pneumatically operated control equipment may be used to adjust any number of anemostats simultaneously.

A new latch-like method of fastening the inner assembly to the outer cone is claimed to save two-thirds of installation time and since the inner cone assembly is instantly removable, direct CFM readings can readily be taken in the neck of the anemostat, greatly reducing the time required to balance the system.

A PROVISIONER article on "Palletized Handling of Beef," which appeared in the issue of August 2, 1947, has since been reprinted in several other (including foreign) publications.

LINERLESS SAUSAGE CARTON

Marathon Corporation, Menasha, Wis., has announced the development of a new 1-lb. linerless carton for bulk sausage and claims that it offers positive brand identity, maximum protection, is easy to fill directly from the sausage stuffer, requires no liner and is ideally suited for better merchandising.

Using a special lamination (grease-proof paper to solid bleached board) the overwaxed linerless carton is said to retard deterioration from light and air and to protect the product against any loss of flavor, texture and original bloom. Twenty-five-pound greaseproof paper laminated to .013 solid bleached board makes the carton grease and moisture-proof. The carton's outside satin finish of paraffin prevents staining.

The carton is square in shape and construction is rigid. It fills from standard stuffer equipment and holds exactly 1 lb. of meat level full. The carton has a hinged, notched, tear flap which is easy to open. The open carton lies flat and is score-marked for eight patty slices and may be reclosed for storage of unused portion.

UNIT HUMIDIFIER

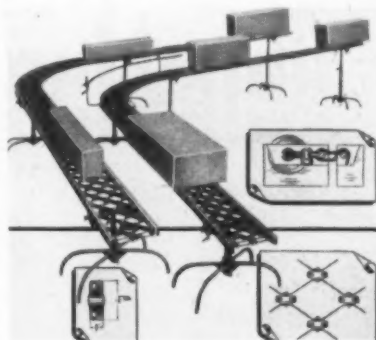
The Abbeon Supply Co., Woodside, N. Y., distributor for Walton Laboratories, Inc., has announced production of a new Walton industrial humidifier said to require no steam, pumps or com-



pressors and to be completely noiseless and self-contained. The new models, which atomize moisture in a fine vapor form, have a completely covered lower pan and air is brought in from the bottom through a fibre-glass filter. This equipment is claimed to save 90 per cent of cleaning time. The unit is equipped with hanging brackets and is easily installed. A single water pipe is all that is needed. Automatic controls for close regulation of humidity are supplied. Parts are constructed of heavy gauge copper or other non-ferrous materials.

ALUMINUM CONVEYOR

The Market Forge Co., Everett, Mass., announced recently that it is in production on a standardized load-veyor made entirely of aluminum, including aluminum wheels. The only exception is



the fact that the wheels retain the hardened inner race-ways, the hardened steel balls and the hardened outer race-ways. Otherwise, the unit is 100 per cent aluminum. The design follows exactly the firm's all-steel load-veyor which has been on the market for several years. Each wheel is supported on both sides with the grid-like structure providing greater strength in all directions. The conveyor also has the added advantage that both sides may be used. A large package may be used with the wheels projecting above the side rails. Narrow packages may be used on the opposite side with the wheels below the side rails which then act as guides.

The new aluminum conveyor weighs only 30 lbs. for a 10-ft. length. This compares very favorably with the all-steel type which weighs 58 lbs. for a 10-ft. length. The aluminum type is made of slightly thicker material than the all-steel to provide equal strength.

REDESIGNED GAS GENERATOR

A new streamlined, cast aluminum chassis for its vapofier unit, which is said to produce low cost gas from fuel oil for all types of industrial ovens and furnaces, has been developed by Vapofier Corp., Chicago. The new chassis is claimed to offer perfect alignment of parts, improved appearance and less weight in addition to facilitating maintenance. The vapofier is extensively used as a gas standby because of its fast switchover to gas without interruption of flame or change of flame quality, the manufacturer states. The unit automatically maintains constant pressure and air-gas ratios from a reducing to an oxidizing flame.



TOUGH

Alumi-lug

ALUMINUM DELIVERY AND STORAGE MEAT AND FOOD BOX



Constructed of a special Aluminum alloy—tensile strength 42,000 lbs. per square inch. Withstands severe drop and shock tests.

Now! The most revolutionary step ahead in meat handling history — a sensational new, sanitary and lightweight aluminum meat delivery and storage box — for easier, more efficient meat handling and storage. Saves truck and storage space, time, weight — slashes upkeep and replacement costs. ALUMI-LUG is a fully approved, non-corrosive, non-contaminating wet meat delivery and storage box with a smooth, easy-to-clean surface that completely eliminates bacteria traps and the need for paper lining.

SPECIFICATIONS: Inside dimensions, 32"x13½"x10" deep — yet weighs only 11¼ lbs., less than half the weight of ordinary container of same capacity. Special aluminum alloy and welded construction give ALUMI-LUG superior strength to withstand severe drop tests, road shocks. Can't chip — no plating to wear off. Minimum life expectancy, 10 years!

Tapered construction for compact nesting when not in use.

Dual purpose stacking bar and handle makes it possible to stack 5 or more ALUMI-LUGS with up to 1000 lb. load



FIRM NAME EMBOSSED FREE ON REQUEST
For Further Information, See Your Equipment Dealer, or Write to
J. M. GORDON COMPANY
756 S. Broadway, Los Angeles 14, Calif.
Manufacturers and Marketers

NIMPA OFFERS PROTECTIVE WAGE AND HOUR AMENDMENT

The National Independent Meat Packers Association recently joined the baking industry in its suggestion that the Fair Labor Standards Act should be amended to protect business against further portal-to-portal suits by removing all doubt as to the applicability and to the proper definition of "workweek" or "employment." The suggestion was made that this could be brought about by amending Section 3 (definitions) of the act to add the following:

"(n) 'Workweek' or 'employment' shall not include any time of an employee which was excluded from measured working time, both on the date of enactment of this act and during the week involved, by the particular industry generally in the particular labor market area, trade, craft and job classification, or which was, during the week involved, excluded from measured working time expressly or by custom or practice under a bona fide collective bargaining agreement applicable to the particular employee."

However, if Congress should consider it desirable to limit the amendment to situations where labor's compensation results from collective bargaining agreements, Section 3 might be amended as follows:

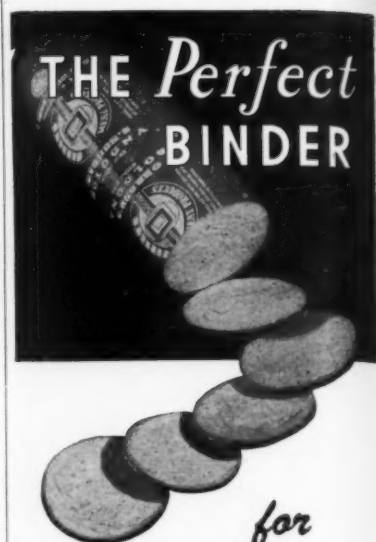
"(n) 'Workweek' or 'employment' shall not include any time of an employee which was, during the week involved, excluded from measured working time expressly or by custom or practice under a bona fide collective bargaining agreement applicable to the particular employee."

The association noted that a situation has arisen in some areas where contracts make no provision by inclusion or separate conditions on clothes changing time, and where the employees are pressing demands for back payment under the portal-to-portal standard. While it is true that the major part of the industry is covered by contracts, the absence of a specific provision makes it difficult to handle the situations as they arise.

MEAT CUT CONTEST

The National Live Stock and Meat Board will sponsor a meat cut identification contest as one of the consumer education features at the National Western Stock Show to be held January 16-24 at Denver, Col., it was announced recently. Those entering the contest will be asked to identify 25 retail cuts of beef, pork, veal and lamb. Other features of the board's exhibit at the show will be charts depicting the eating habits of the U.S. and three foreign nations and a description of four possible methods for defrosting frozen meats.

In a series of articles in 1947 the PROVISIONER analyzed the advertising programs by which more than 50 packers sell their meat products.



THE Perfect BINDER

for

WIENERS, BOLOGNA Specialty Loaves

TRY IT FREE

We'll be pleased to send you a free sample—just drop us a letter—so you can see for yourself how Special X as a binder will improve your quality at low cost.

HOW TO USE IT

Soy flour or Grits is used in the same manner as any other binder. Some say they like Special X and Meatone Grits in combination with cereal or milk. Many prefer straight soy binder. We suggest you try them both ways.

Write for FREE Samples



Special X

SOY FLOUR

Meatone

GRITS

SPENCER KELLOGG AND SONS, INC.

DECATUR 80, ILLINOIS

VIOLATIONS OF WAGE AND HOUR LAW ARE STILL BEING FOUND BY INSPECTIONS IN THE INDUSTRY

Violations of the minimum wage, overtime and child-labor provisions of the Fair Labor Standards Act and the Public Contracts Act were found in 63 per cent of the 288 inspections in the meat products manufacturing industry, according to the 1947 Annual Report of the wage and hour and public contracts divisions, U. S. Department of Labor.

W. R. McComb, administrator of the divisions, points out that the violations disclosed are not necessarily representative of the meat products industry's compliance record as a whole, since the divisions make inspections "where there is a high degree of probability that violations will be found."

"However," he said, "the two acts now are generally known, and employers should have little difficulty in complying with their provisions. This should be especially true with respect to the 40c-an-hour minimum wage provision of the wage and hour law."

Just issued to the Congress, the report, which covers the 12 months ended June 30, 1947, shows that the inspections in this industry resulted in back wages amounting to \$214,685 agreed or ordered to be paid to 4,792 employees.

While most violations revealed had resulted from improper computation of overtime pay, it was found also that there were employers who had failed to pay some of their employees the 40c-an-hour minimum wage required under the Fair Labor Standards Act—the wage and hour law.

In addition to the minimum wage requirement, the wage and hour law provides that all employees engaged in interstate commerce or in the production of goods for interstate commerce must be paid at least time and one-half their regular rate for work beyond 40 hours a week—unless they are specifically exempt. The Public Contracts Act applies generally to employees working on government supply contracts for more than \$10,000, and its minimum standards are at least those of the wage and hour law.

Included in the report are McComb's recommendations for improvement of the wage and hour act, as made by him before a subcommittee of the House committee on education and labor. These call for increasing the minimum wage from its present 40c-an-hour level to 75c, a general overhauling of several of the exemptions from the overtime pay requirements of the law, and stress the need for revision of the provision intended to encourage the use of annual employment agreements.

The report shows that the divisions made more than 40,000 inspections under the wage and hour law and the Public Contracts Act during the year ended last June 30, and found that more than \$18,000,000 in illegally withheld wages was due to 311,000 of the 1,705,000 employees at the inspected establishments. Violations of the overtime provisions of the two laws were most frequent, according to the report, although

it also was revealed that some 37,000 employees had been paid less than the wage and hour law minimum wage of 40c-an-hour at some time.

Inspections now being made, the administrator says, are showing the effect of provisions of the Portal-to-Portal Act of 1947 on the wage and hour law. Because the two-year statute of limitations provision of the new act is confining inspection activities to the post-war period, he predicts that the results will present a more current picture of the wage and hour law's meaning to employers and employees.

CANADIAN MEAT EXPORTS

Exports of meat from Canada from January 1, 1947 to January 3, 1948 were as follows: 239,722,000 lbs. bacon; 23,540,000 lbs. bone-in-beef; 12,622,000 lbs. boneless beef; 3,649,000 lbs. lamb and mutton; 3,373,000 lbs. pork offal and 435,000 lbs. ox tails and beef offal.

Canadian canned meat exports amounted to 51,652,432 lbs. for the period of January 1 to December 27, 1947. Of this total the United Kingdom purchased 15,035,572 lbs.; France, 20,016 lbs.; Belgium, 8,001,864 lbs., and the balance, 28,594,980 lbs., was purchased by UNRRA and the Canadian Jewish Congress for relief shipments to central and southeastern Europe.



Tons of Protection for Packers in stock—quick shipment

From killing room to packing department gleaming Allegheny stainless safeguards meat quality. That's why we say "tons of protection for packers in stock." Each of 12 Ryerson plants has a wide range of types, shapes, sizes and finishes ready for quick shipment.

And Ryerson stainless service offers many other advantages. A staff of stainless specialists can advise you on the best steel for your particular application. The Ryerson 12-plant network means shorter shipping distances, and we're just as pleased to ship a single piece as a truckload.

It all adds up to just about the last word in fast, convenient service. So step up the performance of your equipment and protect the quality of your product with Allegheny stainless from Ryerson stocks. Helpful booklet, "Allegheny Metal in the Meat Industry," sent on request.

Other Products		
Bars	Structurals	Tubing
hot & cold rolled	Plates	Floor Plate
alloy steel	Sheets	Reinforcing, etc.

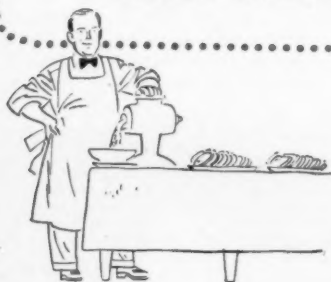
Joseph T. Ryerson & Son, Inc., Plants at: New York, Boston, Philadelphia, Detroit, Cincinnati, Cleveland, Pittsburgh, Buffalo, Chicago, Milwaukee, St. Louis, Los Angeles

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Sausage and Loaves

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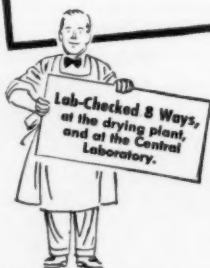
Made with Land O' Lakes Nonfat Dry Milk Solids



MEAT PRODUCTS MADE WITH LAND O' LAKES NONFAT DRY MILK SOLIDS

- Sausages
- Bologna
- Frankfurters
- Luncheon Loaf
- Farm Style Sausage
- Pressed Ham

*... and many other meat
and sausage specialties*



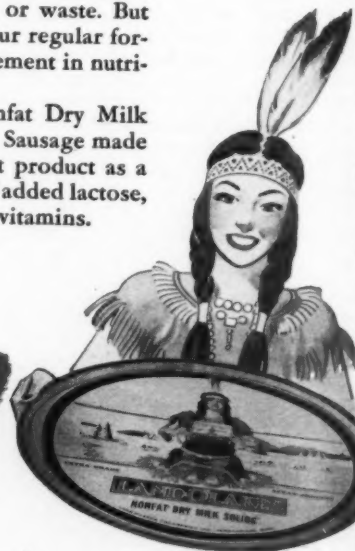
Land O'Lakes Nonfat Dry Milk Solids will absorb and retain more than its own weight in moisture, giving it better binding qualities for sausage and loaves. This improved binding results in even, clean slicing, without crumbling or waste. But most important, its addition to your regular formulas results in a marked improvement in nutrition and flavor.

Remember, Land O'Lakes Nonfat Dry Milk Solids is not a filler or adulterant. Sausage made with it is superior to the all-meat product as a smooth, highly palatable source of added lactose, milk proteins, milk minerals and vitamins.

Branches and brokers in principal cities, or write direct to:

LAND O' LAKES CREAMERIES, INC.

MINNEAPOLIS 12, MINNESOTA
Also Famous for LAND O' LAKES SWEET CREAM BUTTER



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MARKET SUMMARY

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Cattle—Beef—Veal

CATTLE

Chicago cattle market Thursday: Most grades and kinds quoted steady to lower. Steers, steady to \$3.00 lower; heifers, steady to \$2.00 lower; cows, 50c to \$1.00 higher; cutters and canners, 50c to 75c higher; bulls steady to \$1.00 lower; calves, steady to \$1.00 lower.

	Thurs.	Last wk.
Chicago steer top....	\$36.25	\$39.50
4 day cattle avg....	29.50	30.00
Chi. heifer top.....	30.50	29.00
Chi. bol. bull top....	22.50	22.50
Chi. cut. cow top....	16.75	16.00
Chi. can. cow top....	15.50	14.50
Kan. City, top.....	29.25	31.25
Omaha, top.....	30.75	33.00
St. Louis, top.....	30.00	30.00
St. Paul, top.....	33.00	34.00
Receipts 20 markets		
4 days.....	268,000	271,000
Slaughter—		
Fed. Insp.*.....	342,000	248,000

BEEF

Carcass, good, all wts.:

Chicago.....46	@50	46½@52
New York.....46	@50	47 @52
Chi. cut., Nor..	32	30
Chi. can., Nor.	32	30
Chi. bol. bulls,		
dressed.....35½@35¼		34¼@34¾

CALVES

Chicago, top.....	\$32.00	\$34.50
Kan. City, top.....	26.50	28.00
Omaha, top.....	25.00	24.50
St. Louis, top.....	31.00	35.00
St. Paul, top.....	36.00	36.00

Slaughter—

Fed. Insp.*.....	171,000	108,000
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Dressed veal:

Good, Chicago.....	42@44	42@46
Good, New York.....	44@47	44@49

*Week ended January 10, 1948.

Hogs—Pork—Lamb

HOGS

Chicago hog market this week: Top steady but average up 10c; other markets mixed.

	Thurs.	Last wk.
Chicago, top.....	\$28.50	\$28.50
4 day avg.....	27.40	26.08
Kan. City, top.....	28.25	28.15
Omaha, top.....	28.00	28.25
St. Louis, top.....	28.50	28.25
St. Paul, top.....	28.00	27.75
Corn Belt, top.....	27.75	27.50
Indianapolis, top....	28.75	28.75
Cincinnati, top.....	28.50	28.00
Baltimore, top.....	29.00	28.75
Receipts 20 markets		
4 days.....	524,000	485,000

Slaughter—

Fed. Insp.*.....	1,360,000	1,009,000
Cut-out.....	180-220-	240-
results.....	220 lbs. 240 lb.	270 lb.
This week.....	+\$.47 +\$.29	—\$.37
Last week.....	.06 — .43	— 1.20

PORK

Chicago:

Reg. hams,		
all wts.....	52½@54½	52½
Loins, 12/16.....	43½@45	45 @46
Bellies, 8/12.....	52	52 @52½
Picnics,		
all wts.....	35½@37½	34½@36
Reg. trim-		
mings.....	33½@34½	35 @36

New York:

Loins, 8/12.....	47 @49	50 @52
Butts, all wts.....	46 @48	45 @50

LAMBS

Chicago, top.....	\$26.15	\$26.00
Kan. City, top.....	26.00	25.50
Omaha, top.....	25.75	25.75
St. Louis, top.....	26.50	26.50
St. Paul, top.....	26.25	26.00

Receipts 20 markets

4 days.....	179,000	200,000
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Hides—Fats—By-Products

HIDES

Chicago packer hides: Broad trade in hides at firming prices and market well sold up. Packer calf sold steady. Packer kips recovered early 2½c decline on late sales.

	Thurs.	Last wk.
Hvy. native cows..30@30½		30ax
Nor. calf (heavy)..	85	85
Nor. calf (light)...	1.05	1.05
Nor. native,		
kipskin.....	50	50ax
Outside small pkr.		
native, all weight,		
strs. & cows.....	28@30	27@30

TALLOW, GREASES, ETC.

Chicago: Market eased back to 26c after broad movement early in week at 27c level and some at 27½c.

Fancy tallow.....	26	26
Choice white grease	26	26

Chicago By-Products: Strong to higher.

Dry. rend.

tankage. 2.50@ 2.52½	2.45@ 2.50
10-11%	
tank...11.00@11.50	11.00@11.50
Blood...11.00@11.50	11.00@11.50
Digester tankage	
60%...150.00	145.00
Cottonseed oil,	
Val. & S. E.	29pd 29b

*F.O.B. shipping point.

LARD

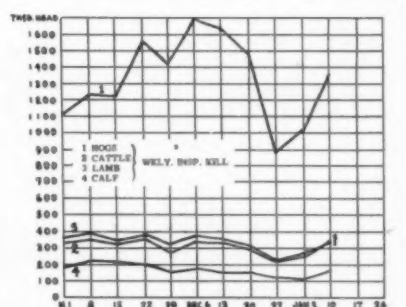
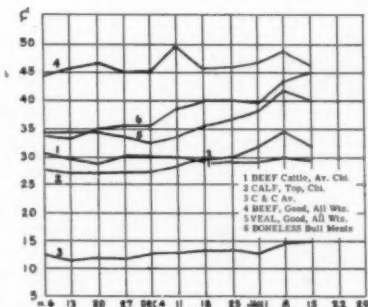
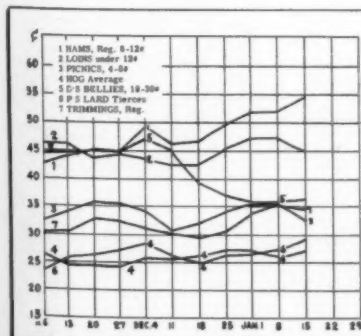
Lard—Cash.....	29.00n	27.52½b
Loose.....	28.00n	26.12½b
Leaf.....	27.00n	25.12½n

Slaughter—

Fed. Insp.*.....	339,000	264,000
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Dressed lamb prices:

Chicago, choice...46@47	45½@48
New York, choice.46@47	46 @50



Federally Inspected Calf and Cattle Kill at High Level for Week Ended January 10

MEAT production under federal inspection for the week ended January 10 totaled 387,000,000 lbs., the U. S. Department of Agriculture reported this week. The slaughter followed the normal increase over New Year's week, with calf slaughter at a new record high for any January week and cattle slaughter a near record high. Production was 40 per cent above 276,000,000 lbs. reported a week earlier but 5 per cent below 407,000,000 lbs. recorded for the same week last year.

Hog slaughter totaled 1,360,000 head—an increase of 35 per cent over the 1,009,000 slaughter reported in the week ended January 3 but 5 per cent below 1,433,000 recorded for the same week in 1947. Estimated production of pork was 190,000,000 lbs., compared with 136,000,000 processed in the preceding week and 206,000,000 recorded for the week last year. Lard production totaled 47,400,000 lbs., compared with 37,300,000 reported last week and 52,600,000 lbs. in the same week last year.

Cattle slaughter for the week was estimated at 342,000 head—38 per cent above 248,000 reported a week earlier and the same as 342,000 slaughtered in the corresponding week last year. Beef production at 165,000,000 lbs., compared with 118,000,000 lbs. processed in the preceding week, and 168,000,000 recorded a year ago.

Calf slaughter estimated at 171,000 head, was 58 per cent above 108,000 reported last week and 12 per cent above

153,000 recorded in the same week last year. Output of inspected veal for the three weeks under comparison was 17,400,000, 11,000,000 and 17,000,000 lbs., respectively.

Sheep and lamb slaughter was estimated at 339,000 head—28 per cent above 264,000 head reported for the preceding week but 3 per cent below 350,000 recorded for the same period last year. Production of inspected lamb and mutton in the three weeks under comparison amounted to 14,600,000, 11,400,000 and 15,500,000 lbs., respectively.

CHICAGO PROVISION STOCKS

	Jan. 15, '48, lbs.	Dec. 31, '47, lbs.	Jan. 15, '47, lbs.
P. S. lard (a).....	45,818,462	38,231,970	10,970,180
P. S. lard (b).....	9,477,975	11,335,123	...
Dry rendered lard (a).....	104,500	120,890	...
Other lard.....	4,846,062	5,599,764	15,211,892
TOTAL lard.....	60,247,599	55,254,747	26,182,061
D. S. cl. bellies (contract).....	404,000	359,600	282,400
D. S. cl. bellies (other).....	2,584,445	1,885,972	3,647,900
TOTAL D. S. cl. bellies.....	2,988,445	2,245,572	3,910,300
D. S. rib bellies.....	36,868

(a) Made since October 1, 1947. (b) Made previous to October 1, 1947.

The above figures cover all meats in storage in Chicago, including holdings by the Government.

Take an interesting few minutes trip Up and Down the Meat Trail.

U. S. COLD STORAGE STOCKS ON JANUARY 1

	Jan. 1, '48 pounds	Jan. 1, '47 pounds	Dec. 1, '47 pounds	Jan. 1, 5-yr. av. 1943-47 pounds
FROZEN AND CURED MEATS:				
Beef, frozen.....	159,931,000	148,948,000	118,908,000	148,653,000
Beef, in cure, cured and smoked.....	15,014,000	7,071,000	14,629,000	9,591,000
Total beef ¹	174,945,000	156,019,000	133,537,000	158,244,000
Pork, frozen.....	294,889,000	97,068,000	113,486,000	153,745,000
Pork, dry salt in cure & cured.....	33,954,000	38,600,000	19,625,000	65,973,000
Pork, all other, in cure, cured & smoked.....	200,843,000	140,564,000	171,739,000	174,865,000
Total pork ¹	529,686,000	276,232,000	304,851,000	394,583,000
Lamb and mutton ¹	20,368,000	16,893,000	17,280,000	24,496,000
Veal ¹	21,414,000	13,252,000	18,319,000	...
All edible offal, frozen and cured ²	70,073,000	58,000,000	57,501,000	71,415,000
Canned meats and meat products ³	25,630,000	22,637,000	16,958,000	...
Sausage room products ³	15,186,000	13,373,000	13,576,000	...
Lard ⁴	111,819,000	65,165,000	70,691,000	100,638,000
Rendered pork fat ⁴	3,225,000	3,501,000	2,686,000	...

NOTE: These holdings include stocks in both cold storage warehouses and meat-packing house plants.

¹Preliminary figures. Revised figures will appear in next month's report.

²Trimming formerly included with offal now included with appropriate type of meat.

³No historical figures for these items.

⁴Included in above figures are the following Government-held stocks in cold storage, outside of processors' hands, as at January 1, 1948: Poultry, 6,054,000 lbs.; Beef, 5,481,000 lbs.; Pork, 8,938,000 lbs.; Lamb and mutton, 1,698,000 lbs.; Veal, 435,000 lbs.; Lard and rendered pork fat, 1,661,000 lbs. To obtain non-government owned stocks, subtract the quantity figure here from total of that commodity as given on cold storage report. Government holdings include stocks held by DPMA, USDA, Armed Services and other government agencies. In addition to stock reported above, armed services hold some stocks in space owned and operated by them on which figures are not available for publication.

TEST RESULTS THIS WEEK SHOW GREATLY IMPROVED CUTTING MARGINS FOR ALL WEIGHTS

(Chicago costs and credits, first three days of week)

Prices for most primal pork cuts and lard advanced rather sharply this week, bringing total product values for all weight averages to substantially higher levels. Live hog costs also increased, but the rise was moderate in comparison and this resulted in sharply improved cut-out margins for all butcher stock. Light and medium butchers registered plus cutting margins of 47c and 29c, respectively, compared with minus margins of 6c and 43c

the previous week, while the minus cutting figure for heavyweight animals was reduced from \$1.20 last week to 37c.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. Values reported here are based on available Chicago market figures for the early part of each week.

	—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
	Value					Value					Value				
	Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield	Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield	Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield
Skinned hams.....	12.7	18.1	56.0	\$ 7.11	\$10.14	12.7	17.7	55.8	\$ 7.09	\$ 9.88	13.0	18.1	55.2	\$ 7.17	\$ 9.98
Picnics.....	5.7	8.1	36.7	2.00	2.97	5.5	7.7	36.7	2.02	2.83	5.4	7.4	36.2	1.95	2.68
Boston butts.....	4.3	6.1	44.0	1.89	2.68	4.1	5.8	43.5	1.75	2.52	4.1	5.7	43.3	1.78	2.47
Loin (blade in).....	10.2	14.6	46.3	4.72	6.76	9.9	13.9	44.3	4.39	6.16	9.7	13.4	42.6	4.13	5.71
Bellies, D. S.....	11.1	15.9	52.0	5.77	8.27	9.6	13.5	51.2	4.92	6.91	4.0	5.5	47.7	1.91	2.62
Bellies, D. S.....	2.1	3.0	36.0	.76	1.08	8.6	12.0	36.0	3.10	4.32
Fat backs.....	3.2	4.5	21.3	.08	.96	4.6	6.4	21.8	1.00	1.39
Plates and jowls.....	2.9	4.2	23.3	.68	.98	3.1	4.2	23.3	.72	.98	3.5	4.8	23.3	.81	1.11
Raw leaf.....	2.3	3.2	26.6	.61	.85	2.2	3.1	26.6	.58	.82	2.2	3.1	26.6	.58	.82
P. S. lard, rend. wt.....	13.9	19.9	28.0	3.89	5.57	12.4	17.3	28.0	3.47	4.84	10.4	14.5	28.0	2.91	4.06
Spare ribs.....	1.6	2.3	35.3	.61	.88	1.6	2.3	34.5	.56	.79	1.6	2.2	27.0	.43	.59
Regular trimmings.....	3.3	4.7	34.7	1.15	1.63	3.1	4.2	34.7	1.09	1.45	2.9	4.1	34.7	1.01	1.42
Feet, tails, neckbones.....	2.0	2.9	18.2	.36	.53	2.0	2.8	18.2	.36	.51	2.0	2.8	18.2	.36	.51
Offal and miscellaneous.....	1.10	1.57	1.10	1.55	1.10	1.54
TOTAL YIELD AND VALUE.....	70.0	100.0	...	\$29.98	\$42.83	71.5	100.0	...	\$29.52	\$41.28	72.0	100.0	...	\$28.24	\$39.22
Cost of hogs.....	Per cwt. alive	Per cwt. alive	Per cwt. alive	...
Condemnation loss.....141414	...
Handling and overhead.....897668	...
TOTAL COST PER CWT.....	\$29.51	\$42.16	\$29.23	\$40.88	\$28.61	\$39.74
TOTAL VALUE.....	29.98	42.83	29.52	41.28	28.24	39.22
Cutting margin.....	+.47	+.67	+.29	+.40	+.37	+.52
Margin last week.....	-.06	-.11	-.43	-.72	-1.20	-1.68

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

CARCASS BEEF

	Week ended Jan. 7, 1948 per lb.
Choice native steers—	53 @ 55
All weights	53 @ 55
Good native steers—	46 @ 47
All weights	46 @ 47
Commercial native steers—	41 @ 42
All weights	41 @ 42
Utility, all weights	33 1/2 @ 34
Headquarters, choice	62 @ 71
Steer rib, utility	44 @ 45
Cow, commercial	34 @ 36
Cow, utility	33 @ 35
Cow, canner and cutter	32

BEEF CUTS

Steer loin, choice	1.05 @ 1.10
Steer loin, good	80 @ 90
Steer loin, commercial	65 @ 70
Steer round, choice	47 @ 48
Steer rib, choice	46 @ 47
Steer rib, good	85 @ 90
Steer rib, commercial	70 @ 75
Steer rib, utility	50 @ 55
Steer sirloin, choice	33 @ 37
Steer sirloin, commercial	30 @ 35
Steer brisket, choice	46 @ 48
Steer brisket, good	46 @ 48
Steer chuck, choice	43 @ 44
Steer chuck, good	42 @ 43
Steer back, choice	51 @ 53
Steer back, good	50 @ 51
Pork shanks	28 @ 29
Hind shanks	28
Beef tenderloins	1.75 @ 1.80
Steef plates	26 @ 28

BEEF PRODUCTS

Brains	9 1/2 @ 10
Hearts	22 1/2 @ 23 1/2
Tongues, select, 3 lbs. & up	28 1/2 @ 29 1/2
Tongues, house run	29 @ 30
Tripes, cooked	17 1/2 @ 18
Livers, selected	46 @ 47
Kidneys	20 @ 21
Cheek meat	29 @ 30 1/2
Large	13 1/2 @ 14
Small	10 @ 10 1/2
Melts	10 @ 10 1/2

CALF—HIDE OFF

Choice, 225 lbs. down	42 @ 47
Good, 225 lbs. down	38 @ 45
Commercial	33 @ 38
Utility	30 @ 33

VEAL—HIDE OFF

Choice carcasses	45 @ 47
Good carcasses	40 @ 45
Commercial carcasses	32 @ 38
Utility	27 @ 33

LAMBS

Choice lambs	43 1/2 @ 47
Good lambs	43 @ 46
Commercial lambs	39 @ 42
Utility	29 @ 33

MUTTON

Good	22 @ 23
Commercial	20 @ 21
Utility	18 @ 19

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/18 lbs., parchment paper	58 @ 60
Fancy skinned hams, 14/18 lbs., parchment paper	60 @ 63
14/16 lbs., parchment paper	59 @ 63
Fancy trim, brisket off, bacon, 8 lb. down, wrap	68 @ 70
Square cut seedless bacon, 8 lb. down, wrap	63 @ 66

FRESH PORK AND PORK PRODUCTS

Fresh sk. ham, 8/18	55 1/2 @ 56
Reg. pork loins, and 12 lb.	48 @ 48 1/2
Picnics, 4/8	37 @ 39
Skinned shdls., bone in	39 1/2 @ 40
Scapiribs, under 3 lbs.	40 @ 41
Boston butts, 3/8 lbs.	44 1/2 @ 45 1/2
Boneless butts, c.t.	57 @ 58
Neck bones	17 1/2 @ 18 1/2
Kidneys	25 1/2 @ 26
Livers	21 @ 21 1/2
Brains	21 1/2 @ 22
Ears	13 1/2 @ 14
Roasts, lean in	17 @ 17 1/2

FANCY MEATS

Tongues, corned	45
Veal breads, under 6 oz.	70
6 to 12 oz.	80
12 oz. up	1.05
Beef kidneys	20 @ 30
Lamb fries	55 @ 58
Beef livers	55
Ox tails under 1/2 lb.	16
Over 1/2 lb.	30

SAUSAGE MATERIALS

Reg. pork trim (30% fat)	34 @ 35
Sp. lean pork trim	45 1/2 @ 46
Ex. lean pork trim	49 @ 50
Pork cheek meat	33 @ 33 1/2
Pork tongues	20 @ 20 1/2
Boneless bull meat	44 1/2 @ 45
Boneless chucks	43 @ 44
Shank meat	42
Beef trimmings	38 1/2
Dressed canners	30 @ 31 1/2
Dressed cutter cows	31 @ 31 1/2
Dressed bologna hams	36 1/2 @ 36 3/4

DRY SAUSAGE

Cervelat, ch. hog lungs	83 @ 85
Thuringer	85
Farmer	67 @ 70
Holsteiner	67 @ 70
B. C. Salami	80
B. C. Salami, new, com.	49
Genoa style salami, ch.	84
Pepperoni	74
Mortadella, new condition	49
Cappicola (cooked)	88
Italian style hams	78

DOMESTIC SAUSAGE

Pork sausage, hog casings	53
Pork sausage, bulk	50
Frankfurters, sheep casings	51 1/2
Frankfurters, hog casings	49 1/2
Bologna, artificial casings	42
Bologna, artificial casings	42 1/2
Smoked liver, hog lungs	49
New Eng. lunch, specialty	65
Mixed luncheon spec., ch.	49
Tongue and blood	38
Blood sausage	31
Souse	29
Polish sausage, fresh	53
Polish sausage, smoked	56

SAUSAGE CASINGS

(F. O. B. Chicago)	
(Prices quoted to manufacturers of sausage.)	

Beef casings:	
Domestic rounds, 1 1/2 to 1 1/2 in., 180 pack	80 @ 85
Domestic rounds, over 1 1/2 in., 140 pack	40 @ 45
Export rounds, wide, over 1 1/2 in.	75 @ 85
Export rounds, medium, 1 1/2 to 1 1/2 in.	40 @ 45
Export rounds, narrow, 1 1/2 in. under	75 @ 85
No. 1 weasands, 24 in. up	14 @ 15
No. 1 weasands, 22 in. up	12 @ 14
No. 2 weasands	10 @ 12
Middle sewing, 1 1/2 in.	90 @ 1.15
2 1/2 in. select, wide	2 @ 2 1/2 in. 1.10 @ 1.20
Middles, select, extra	1.40 @ 1.45
Middles, select, extra	1.40 @ 1.45
2 1/2 in. & up	1.95 @ 2.00

Beef bungs, export No. 1	14 @ 15
Beef bungs, domestic	8 @ 12
Dried or salted bladders, per piece:	
12-15 in. wide, fat	13 @ 14
10-12 in. wide, fat	9 1/2 @ 10 1/2
8-10 in. wide, fat	6 1/2 @ 7 1/2

Pork casings:	
Extra narrow, 29 mm. & dn.	2.85 @ 3.00
Narrow, medium, 29 @ 32 mm.	2.95 @ 3.10
Medium, 32 @ 35 mm.	2.20
Spe. medium, 35 @ 38 mm.	1.85 @ 2.00
Wide, 38 @ 43 mm.	1.70 @ 1.85

Export bungs, 34 in. cut	36
Large prime bungs	34 in. cut 28
Medium prime bungs	34 in. cut 22
Small prime bungs	15 @ 18
Middles, per set	40 @ 45

SEEDS AND HERBS

Ground	
Caraway Seed	22 @ 23
Cominos seed	33 @ 35
Mustard seed, fcy. yel.	22
American	23
Marjoram, Chilean	16
Oregano	17 @ 22
Coriander, Morocco	12
Natural No. 1	12 @ 16
Marjoram, French	50 @ 56 1/2
Sage, Dalmatian	34 @ 35
No. 1	40

CURING MATERIALS

Nitrite of soda (Chgo. w'hae) in 425-lb. bbls., del.	8.75 @ 9.00
Salt peter, a. ton. f.o.b. N. Y.	10.25
Dbt. refined gran.	13.65
Small crystals	14.65
Medium crystals	14.65
Pure rfd., gran. nitrate of soda	4.75
Pure rfd., powdered nitrate of soda	unquoted
Salt, in min. car of 60,000 lbs.	unquoted
Detroit only, paper sacked f.o.b. Chgo.	
Granulated	16.00
Medium	23.60
Rock, bulk, 40 ton cars	10.00
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	6.82
Standard gran., f.o.b. refiners (2%)	8.30 @ 8.40
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La.	7.81
less 2%	
Dextrose, per cwt., in paper bags, Chicago	7.56

SPICES

(Basis Chgo., orig. bbls., bags, bales)	Whole	Ground
Allspice, prime	28 1/2 @ 30	32 @ 33
Realford	29 1/2 @ 30	34 @ 34 1/2
Chili powder	33 1/2 @ 35	36 @ 45
Chili pepper	33 1/2 @ 35	39 @ 40
Cloves, Zanzibar	20 @ 21	24 @ 25
Ginger, Jam., unbl.	22 @ 24	26 @ 28 1/2
Ginger, African	18 @ 19	22 @ 23
Cochin	20 @ 21	24 @ 25
Mace, fcy. Banda		1.77
East Indies		1.75
Mustard, flour, fcy.		35
No. 1		26
West India Nutmeg		80 @ 82
Paprika, Spanish		50 @ 54
Pepper, Cayenne		31 @ 35
Red, No. 1		30 @ 32
Pepper, Packers	51 @ 60	59 @ 87
Pepper, black	51 @ 52	55 @ 56
Pepper, white	66 @ 67 1/2	71 @ 72
Pepper, Black		
Malabar	51 @ 52	55 @ 56
Black Lampung	51 @ 52	55 @ 56

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Jan. 12	San Francisco Jan. 13	No. Portland Jan. 13
FRESH BEEF: (Carcass)			
STEER:			
Good:			
400-450 lbs.	\$44.00 @ 45.00	\$45.00 @ 46.00	\$45.00 @ 47.00
500-600 lbs.	44.00 @ 45.00	45.00 @ 46.00	45.00 @ 47.00
Commercial:			
400-600 lbs.	41.00 @ 43.00	42.00 @ 44.00	42.00 @ 45.00
Utility:			
400-600 lbs.	39.00 @ 40.00	38.00 @ 40.00	38.50 @ 40.00
COW:			
Commercial, all wts.	38.00 @ 40.00	38.00 @ 40.00	38.00 @ 42.00
Cutter, all wts.	30.00 @ 34.00	34.00 @ 36.00	35.00 @ 36.00
FRESH VEAL AND CALF: (Skin-Off)			
Choice:			
80-130 lbs.	44.00 @ 45.00	45.00 @ 48.00	49.00 @ 51.00
Good:			
80-130 lbs.	42.00 @ 44.00	43.00 @ 45.00	49.00 @ 50.00
FRESH LAMB & MUTTON: (Carcass)			
LAMB:			
Choice:			
30-40 lbs.	45.00 @ 46.00	45.00 @ 46.00	44.00 @ 45.00
40-50 lbs.	45.00 @ 46.00	45.00 @ 46.00	44.00 @ 45.00
Good:			
30-40 lbs.	45.00 @ 46.00	44.00 @ 45.00	44.00 @ 45.00
40-50 lbs.	45.00 @ 46.00	44.00 @ 45.00	44.00 @ 45.00
Commercial, all wts.	43.00 @ 44.00	42.00 @ 44.00	40.50 @ 42.00
Utility, all wts.	41.00 @ 42.00	36.00 @ 42.00	35.00 @ 36.00
MUTTON (EWE):			
Good, 75 lbs. dn.	23.00 @ 25.00	21.00 @ 23.00	21.00 @ 23.00
Commercial, 70 lbs. dn.	23.00 @ 25.00	19.00 @ 21.00	19.00 @ 21.00
FRESH PORK CARCASSES: (Packer Style)			
80-100 lbs.	43.00 @ 44.00	43.00 @ 44.00	
100-120 lbs.	43.00 @ 44.00	43.00 @ 44.00	
120-137 lbs.	42.00 @ 44.50	43.00 @ 44.00	
FRESH PORK CUTS NO. 1:			
LOINS:			
8-10 lbs.	53.00 @ 57.00	58.00 @ 62.00	52.00 @ 53.00
10-12 lbs.	53.00 @ 57.00	58.00 @ 62.00	52.00 @ 55.00
12-16 lbs.	52.00 @ 56.00		52.00 @ 55.00
PICNICS:			
4-8 lbs.	44.00 @ 48.00		
PORK CUTS, NO. 1:			
HAM, Skinned:			
12-16 lbs.	58.00 @ 60.00	60.00 @ 65.00	
16-20 lbs.	58.00 @ 60.00	60.00 @ 65.00	
BACON, "Dry Cure" No. 1:			
6-8 lbs.	76.00 @ 78.00		
8-10 lbs.	74.00 @ 76.00		
10-12 lbs.	72.00 @ 74.00		
LARD, Refined:			
Tierces	30.00 @ 32.00		
50 lb. cartons & cans	30.50 @ 32.50		
1 lb. cartons	31.50 @ 34.00		

1948

Already 1948 has brought forth a sensation in your Seasonings. We have discovered a process of blending Pure Natural Spices without showing Black Specks in your finished product. This is the Seasoning the packer has been waiting for.

Now is your Opportunity!! Just drop us a postal card for a sample—Today.

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FASTER HANDLING IN SHIPPING ROOMS... with the HANDBELT

There's no problem to fast handling in confined spaces if you use the Handibelt portable conveyor—save lifting—carrying; users report 8 to 10 man hours saved and volume of items handled more than doubled. Easily wheeled about by one person. Handles boxes, bags or cartons weighing up to 135 pounds. Can be used inclined, declined or horizontal. Belt is free of side rails and reversible in movement. Operates from any ordinary lighting circuit. Available in two models: No. 11 piles up to 7 ft. 6 inches; No. 16 piles up to 10 ft. 6 inches.

Get complete information—write for Handibelt Bulletin NP-18

STANDARD CONVEYOR COMPANY

General Offices: North St. Paul 9, Minn.
Sales & Service in principal cities



DIANA DICING MACHINE

Cuts

**FATS—PORK—RAW
and BOILED BEEF—
LAMB—VEAL—
CHICKEN and ALL
KINDS of FRUITS,
VEGETABLES, Etc.**

In Uniform Cubes from $\frac{3}{16}$ " to $\frac{1}{4}$ ". Also cuts plates $1\frac{1}{2}$ " sq. from $\frac{1}{16}$ " up, and strips up to 5" in length. Capacity up to 1800 lbs. per hour. Many prominent Packers and Canners are satisfied users of the Diana Dicing Machine.

Write for Further Details

C. E. DIPPEL & COMPANY, INC.

126 Liberty St.

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CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE BASIS
F.O.B. CHICAGO OR
CHICAGO BASIS

THURSDAY, JANUARY 18, 1948

REGULAR HAMS

	Fresh or Frozen	S.P.
8-10	54½n	54½n
10-12	54½n	54½n
12-14	54n	54n
14-16	52½n	52½n

BOILING HAMS

	Fresh or Frozen	S.P.
16-18	52½n	52½n
18-20	51n	51n
20-22	49n	49n

SKINNED HAMS

	Fresh or Frozen	S.P.
10-12	57	57n
12-14	56½	56½n
14-16	54½@55	55n
16-18	54½@55	55n
18-20	53½	53½n
20-22	50½@51	51½n
22-24	48½	48½n
24-26	47½	47½n
26-28	45	45n

OTHER D.S. MEATS

	Fresh or Frozen	Cured
Reg. plates...	24n	24n
Clear plates...	20n	20n
Square jaws...	29 @ 29½	29n
Jowl butts...	24½ @ 25	24 @ 24½

PICNICS

	Fresh or Frozen	S.P.
4-6	37 @ 37½	37
6-8	37 @ 37½	37
8-10	36 @ 36½	36½
10-12	35½	35½
12-14	35½	35½
8-up, No. 2's	35½	35½

BELLIES

	Fresh or Frozen	Cured
6-8	52	53
8-10	52	53
10-12	52	53
12-14	50	51
14-16	48	49
16-18	45½	46½
18-20	45	46

D.S. BELLIES

	Fresh or Frozen	Cured
18-20	37	37
20-25	37	37
25-30	37	37
30-35	37	37
35-40	36½	36½
40-50	35½	35½

FAT BACKS

	Green or Frozen	Cured
6-8	22½n	20½
8-10	22½n	20½
10-12	22½n	20½
12-14	22½n	22
14-16	22½n	22½
16-18	22½n	22½
18-20	23n	24
20-25	23n	24

LARD FUTURES PRICES

MONDAY, January 12, 1948

	Open	High	Low	Close
Jan. 28.50	28.72½	28.40	28.72½	
Mar. 28.50	28.72½	28.32½	28.67½	
May 28.60	28.70	28.30	28.67½	
July 82.60	28.85	28.40	28.80n	
Sept. 28.75	28.80	28.42½	28.80n	

Sales: 14,040,000 lbs.

Open interest at close Fri., Jan. 9th:
Jan., 29; Mar., 851; May, 640; July,
338; Sept., 51; at close Sat., Jan.
10th: Jan., 29; Mar., 845; May, 645;
July, 341 and Sept. 53 lots.

TUESDAY, January 13, 1948

	Open	High	Low	Close
Jan. 28.65	28.70	28.50	28.70n	
Mar. 28.75	28.82½	28.55	28.72½b	
May 28.80	28.85	28.55	28.65b	
July 28.85	28.95	28.55	28.75n	
Sept. 29.00	29.00	28.70	28.77½	

Sales: 11,320,000 lbs.

Open interest at close Mon., Jan.
12th: Jan., 14; Mar., 786; May, 653;
July, 349 and Sept. 65 lots.

WEDNESDAY, January 14, 1948

	Open	High	Low	Close
Jan. 28.45	28.50	28.22½	28.32½	
Mar. 28.45	28.50	28.20	28.35	
May 28.45	28.52½	28.25	28.35	
July 28.40	28.50	28.27½	28.42½	

Sales: 13,480,000 lbs.

Open interest at close Tues., Jan.
13th: Jan., 11; Mar., 763; May, 648;
July, 358 and Sept. 76 lots.

THURSDAY, January 15, 1948

	Open	High	Low	Close
Jan. 28.05	28.50	28.00	28.47½	
Mar. 28.05	28.47½	28.00	28.45n	
May 28.10	28.50	28.00	28.47½	
July 28.25	28.50	28.25	28.50n	

Sales: 10,560,000 lbs.

Open interest at close Wed., Jan.
14th: Jan., 11; Mar., 719; May, 648;
July, 375 and Sept. 80 lots.

FRIDAY, January 16, 1948

	Open	High	Low	Close
Jan. 28.30	28.40	28.15	28.30	
Mar. 28.25	28.40	28.15	28.15	
May 28.47½	28.47½	28.05	28.05	
July 28.47½	28.47½	28.10	28.10	
Sept. 28.50	28.50	28.20	28.20n	

Sales: About 6,500,000 lbs.

Open interest at close Thurs., Jan.
15th: Jan., 11; Mar., 694; May, 672;
July, 388 and Sept. 86 lots.

WEEK'S LARD PRICES

	Tierces	Loose	Leaf
	P.S. Lard	P.S. Lard	Raw
Jan. 12	28.72½n	28.00n	27.00n
Jan. 13	29.90b	28.00n	27.00n
Jan. 14	29.00b	28.00n	27.00n
Jan. 15	29.00n	28.00n	27.00n
Jan. 16	28.75n	27.62½	26.62½n

FAT PRICES UP

The Canadian Wartime Prices and Trade Board has announced a 3c per lb. increase in the prices of animal fats and greases, and a 1c increase in the price of neatsfoot oil. Officials said no increase in consumer prices will result from the adjustment as soap and shortening manufacturers will receive additional subsidy payments to compensate for the difference in prices.

They said the increased prices are necessitated by the existing low level of animal fat prices which has retarded the production of soapmaking raw materials as well as edible tallow used in the manufacture of shortening.

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chgo.	31.87½
Refined lard, 50-lb. cartons, f.o.b. Chicago	32.12½
Kettle rend., tierces, f.o.b. Chgo.	32.37½
Leaf, kettle, rend., tierces, f.o.b. Chgo.	32.37½
Neutral, tierces, f.o.b. Chicago	32.87½
Standard shortening	*N. & S. 35.00
Shortening, tierces, c.a.f. N. & S. Hydrogenated	26.75
*Del'd.	

BUFFALO KILL

USDA figures for local slaughter at Buffalo for the month of December are as follows: Cattle, 9894; calves, 3470; hogs, 4067, and sheep, 8883.

MARKET PRICES *New York*

DRESSED BEEF CARCASSES

City Dressed	
January 6, 1948	
Choice, native, heavy	54 1/2 @ 61 1/4
Choice, native, light	54 1/2 @ 61 1/4
Good	51 1/2 @ 56 1/4
Comm.	46 @ 51 1/4
Can. & cutter	33 @ 36
Utility	33 @ 36
Pol. bull.	37 1/2 @ 39

BEEF CUTS

City	
No. 1 ribs	85 @ 88
No. 2 ribs	74 @ 80
No. 1 loins	94 @ 98
No. 2 loins	82 @ 88
No. 1 hinds and ribs	65 @ 68
No. 2 hinds and ribs	60 @ 62
No. 3 hinds and ribs	52 @ 56
No. 1 rounds	51 @ 52
No. 2 rounds	50 @ 51
No. 1 chuck	47 @ 49
No. 2 chuck	45 @ 47
No. 3 chuck	42 @ 45
No. 1 briskets	45 @ 48
No. 2 briskets	45 @ 48
No. 1 flanks	25 @ 26
No. 2 flanks	25 @ 26
No. 1 top sirloins	62 @ 64
No. 2 top sirloins	61 @ 63
Beef, reg. 4 @ 6 lbs. av.	
Beef, reg. 6 @ 8 lbs. av.	

FRESH PORK CUTS

Western	
Butts, regular 3/8	46 @ 49
Shoulders, regular	41 @ 44
Pork loins, fresh, 12 lbs. do.	51 @ 51
Hams, regular, under 14 lbs.	52 @ 57
Hams, skinned, fresh, under 14 lbs.	54 @ 59
Picnics, fresh, bone in	46 @ 42
Pork trimmings, ex. lean	49 @ 51
Pork trimmings, regular	35 @ 37
Spareribs, medium	40 @ 42
Bellies, ex. cut, seedless, 8/12	58 @ 59
City	
Boston butts, 3/8 lbs.	49 @ 51
Shoulders, regular	42 @ 44
Pork loins, fr., 10/12 lbs.	51 @ 53
Hams, regular, under 14 lbs.	55 @ 51
Hams, skid., under 14 lbs.	55 @ 60
Picnics, bone in	37 @ 41
Pork trim, ex. lean	50 @ 52
Pork trim, regular	35 @ 38
Spareribs, medium	42 @ 44
Bellies, ex. cut, seedless, 8/12	55 @ 60

FANCY MEATS

Veal breads, under 6 oz.	65
6 to 12 oz.	90
12 oz. up	1.00
Beef kidneys	25
Beef livers	70
Lamb fries	35
Ortals under 1/2 lb.	16
Ortals over 1/2 lb.	30

WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, JANUARY 7, 1948

All quotations in dollars per cwt.

FRESH BEEF—STEER & HEIFER:

Choice:	
350-500 lbs.	None
500-600 lbs.	\$53.00-54.00
600-700 lbs.	53.00-56.00
700-800 lbs.	53.00-56.00

Good:	
350-500 lbs.	None
500-600 lbs.	46.00-49.00
600-700 lbs.	46.00-50.00
700-800 lbs.	46.00-48.00

Commercial:	
350-600 lbs.	41.00-44.00
600-700 lbs.	41.00-44.00
Utility:	
350-600 lbs.	None

COW:	
Commercial, all wts.	36.50-39.00
Utility, all wts.	34.50-36.00
Canner, all wts.	None
Canner, all wts.	None

FRESH VEAL AND CALF:

SKIN OFF, CARCASS:	
Choice:	
80-130 lbs.	48.00-50.00
130-170 lbs.	None
Good:	
50-80 lbs.	42.00-45.00
80-130 lbs.	44.00-47.00
130-170 lbs.	None

DRESSED HOGS

Hogs, gd. & ch., hd. on, lt. fat in	
100 to 130 lbs.	41 1/2 @ 43 1/4
137 to 153 lbs.	41 1/2 @ 43 1/4
154 to 171 lbs.	41 1/2 @ 43 1/4
172 to 188 lbs.	41 1/2 @ 43 1/4

LAMBS

City	
Choice lambs	50 @ 58
Good lambs	48 @ 56
Commercial	44 @ 53 1/2
Utility	41 @ 49 1/2

MUTTON

Western	
Good	21 @ 23
Commercial	20 @ 22

VEAL—SKIN OFF

Western	
Choice carcass	50 @ 52
Good carcass	44 @ 49
Commercial carcass	41 @ 45
Utility	35 @ 40

BUTCHERS' FAT

Shop fat	8 1/2
Breast fat	10 1/4
Edible suet	10 1/2
Inedible suet	11

CANADIAN 1947 OUTPUT

Total meat production in Canada in 1947 was about 2,000,000,000 lbs., of which, in round figures, 900,000,000 lbs. were beef 820,000,000 lbs. pork, 136,000,000 lbs. veal and 53,000,000 lbs. mutton and lamb. This output was down about 6 per cent compared with 1946.

Export shipments of meat declined 27 per cent in 1947 from 1946, but were high in comparison with prewar years. Practically all of the carcass meats were shipped to the United Kingdom while most of the canned meats went to European countries.

Bulls See RED?



Bulls are color-blind. Scientists have disproved the theory that they "see red." Famous matadors agree that when "El Toro" blows his top at sight of a waving red cape, it's the waving . . . not the red . . . that riles him.

COARSE SALT FOR SAUERKRAUT?



Another popular misconception is the belief among some makers of sauerkraut that they must use the very coarsest crystals of salt. Scientists know that light, bulky salt (such as Diamond Crystal's grain for the purpose) spreads more easily in the vat. This results in uniform salt distribution and much better control of sauerkraut fermentation.

DO YOU WANT FACTS?



For sauerkraut or any other "salt minded" product, Diamond Crystal has just the right grain and grade for you. If you want facts about salt requirements for your processes, just write our Technical Director. He'll gladly recommend the correct grade and grain of Diamond Crystal Salt for best results. Diamond Crystal, Department I-16, St. Clair, Michigan.

DIAMOND CRYSTAL
Alberger
PROCESS SALT

BY-PRODUCTS—FATS—OILS

TALLOW AND GREASES

The market opened with active interest at the beginning of the week. Price increases of $\frac{1}{2}$ c were noted with fancy tallow and choice white grease selling at 27 $\frac{1}{2}$ c and special tallow at 27c f.o.b. shipping points. Later in the week the buyers pulled out of the market and the sellers offered at 27c and reported a fair volume of business at this price.

Liberal supplies of pork fat and lard helped to cool the inedible market. The buying interest continued to cool with the large soap buyers withdrawing from the market, followed in part by the independent buyers. Fancy and choice offerings at 27c remained untaken.

At the end of the week large offerings of inedible tallows and greases further depressed the market. A buyer was reported entering and buying at 26c offerings of fancy tallow. Some producers were still asking 27c.

TALLOW.—Closing quotations for tallow in carlots, f.o.b. producer's plant, were steady to $\frac{1}{2}$ c higher after an earlier gain and loss. Buying interest was off. Thursday's quotations were:

Edible 28@28 $\frac{1}{2}$ c; fancy, 26c; choice, 25 $\frac{1}{2}$ c; extra, 25 $\frac{1}{2}$ c; special 25 $\frac{1}{2}$ c; No. 1, 25c n; No. 3, 24@24 $\frac{1}{2}$ c; No. 2, 23 $\frac{1}{2}$ @24c.

GREASES.—The market in greases was steady to 1c higher. Grease quotations on Thursday were:

Choice white, 26c; A-white, 25 $\frac{1}{2}$ c; B-white, 25c; yellow, 24 $\frac{1}{2}$ c; house, 23 $\frac{1}{2}$ @24c; brown, 25 F.F.A., 23@23 $\frac{1}{2}$ c.

GREASE OILS.—Grease oil prices were quoted higher than a week ago. No. 1 lard oil was quoted at 34c. Prime burning sold at 36c. Acidless tallow oil was quoted at 31c.

NEATSFOOT OIL.—Quotations on neatsfoot oil were nominally steady with a week earlier. Trading continued light. Neatsfoot stock was 32c.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates	
Ammonium sulphate, bulk, per ton, f.o.b. production point	\$40.00
Blood, dried 16% per unit of ammonia	10.50
Unground fish scrap, dried, 60% protein nominal f.o.b.	
Fish Factory, per unit	2.25
Soda nitrate, per net ton, bulk, ex-vessel	44.50
Atlantic and Gulf ports	48.00
Fertilizer tankage, ground, 10% ammonia, 10% B.P.L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia, bulk per unit of ammonia	11.00
Phosphates	
Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$60.00
Bone meal, raw, 4 $\frac{1}{2}$ % and 50% in bags, per ton, f.o.b. works	67.50
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	.80

Dry Rendered Tankage

45/50% protein, unground, \$2.40 per unit of protein.

EASTERN FERTILIZER MARKET

New York, January 15, 1948

All markets were strong and in an advancing stage due to the strength of the soybean market.

Cracklings sold at \$2.40 and some imported material sold at \$2.50.

Last sales of tankage were made at \$11.00 per unit but practically none was offered.

Sulphate of ammonia was raised by the leading producers to \$40 per ton f.o.b. shipping points.

Swift Seeks Injunction

Swift & Company, Chicago, recently filed application in federal district court at Cincinnati, O., for an injunction restraining Proctor & Gamble Co. of that city, its officers and employees, from asserting or charging that certain shortenings manufactured by Swift are in violation of any of Proctor & Gamble's patents or in breach of its license agreements. Swift also asked that the soap

BY-PRODUCTS MARKETS

(Chicago, Thursday, January 15, 1948.)

Blood

	Unit	Ammonia
Unground, per unit ammonia	*\$11.00@11.25	4.30c

Digester Feed Tankage Materials

Unground, loose	*\$11.50@12.00
Liquid stick, tank cars	4.30c

Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bulk	\$133.00
55% meat scraps, bulk	148.50
50% feeding tankage, with bone, bulk	130.00
60% digester tankage, bulk	130.00
80% blood meal, bagged	190.00
65% B.P.L. special steamed bone meal, bagged	70.00

Fertilizer Materials

	Per ton
High grade tankage, ground 10@11% ammonia	\$6.00 and 10c
Bone tankage, unground, per ton	45.00
Hoof meal, per unit ammonia	9.50@10.00

Dry Rendered Tankage

	Per unit Protein
Cake	*\$2.45@2.50
Expeller	*2.50@2.55

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$2.50@2.85
Hide trimmings (green, salted)	1.85
Shewes and pizzles (green, salted)	1.85

	Per ton
Cattle jaws, skulls and knuckles	\$75.00
Pig skin scraps and trim, per lb.	.10

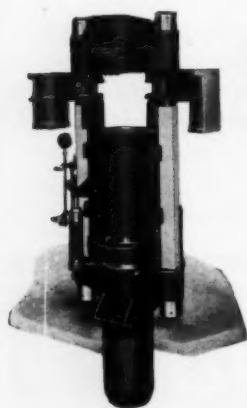
Animal Hair

Winter coll dried, per ton	\$100.00
Summer coll dried, per ton	70.00@75.00
Cattle switches	4.60 $\frac{1}{4}$
Winter processed, gray, lb.	13 $\frac{1}{2}$ @12
Summer processed, gray, lb.	7@7 $\frac{1}{2}$ c

*F.O.B. shipping point.

manufacturing firm be restrained from interfering with Swift in the manufacture and sale of shortenings.

Action by the packing company was in answer to a suit recently filed by Proctor & Gamble against Swift claiming infringement of patents on certain shortenings. The packer attorneys allege in their brief that the Proctor & Gamble firm seeks to impose upon Swift & Company "by virtue of the alleged monopoly of its letters patent."



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VEGETABLE OILS

An active demand for oils and fats boosted prices of most items as compared with last week. Another factor in the increase was the reported heavy damage done to the copra crop in the Philippines by a typhoon. Animal fats were offered in restricted supply.

The Census Bureau has reported that cottonseed crushing in the five month period, August 1 to December 31, totaled 2,256,672 tons compared with 1,756,915 tons in the corresponding period a year ago. Cottonseed on hand at mills on December 31 totaled 1,426,011 tons, compared with 1,035,479 tons in the corresponding period a year ago. Crude oil produced amounted to 689,650,000 lbs. compared with 546,354,000 lbs. in the corresponding period a year ago. Stocks on December 31 totaled 109,368,000 lbs. compared with 97,569,000 lbs. a year ago.

CORN OIL.—At 31½¢ this product was the same as nominal prices paid a week ago.

PEANUT OIL.—Thursday's price of 29½¢ nominal, Southeast, was ½¢ higher than bid prices a week earlier.

COCONUT OIL.—Thursday's price of 26½¢ nominal, Pacific Coast, was 2½¢ up from paid prices a week earlier.

SOYBEAN OIL.—A price of 27½¢,

basis Decatur was ½¢ down from last week's nominal price.

COTTONSEED OIL.—Thursday's spot crude price at 29¢ bid across the Belt was the same as a week earlier. Quotations on the N. Y. futures market the first four days of the week were reported as follows:

MONDAY, JANUARY 12, 1948					
	Open	High	Low	Close	Pr. cl.
Jan.	*32.00			*31.50	32.00
Mar.	*30.80	31.35	30.05	*31.31	31.10
May	29.84	29.90	29.51	29.80	29.75
July	28.70	28.88	28.45	28.85	28.75
Sept.	*27.41	27.60	27.50	27.55	27.49
Oct.	*25.75	26.00	26.00	*26.25	27.49
Dec.	*24.00			*25.00	24.60

Total sales: 122 contracts.

TUESDAY, JANUARY 13, 1948					
Jan.	*31.50			31.50	31.50
Mar.	*31.00	31.10	30.70	30.80	31.31
May	29.60	29.75	29.00	29.30	29.83
July	28.80-84	28.84	28.25	28.40	28.85
Sept.	*27.50	27.45	27.20	*27.35	27.55
Oct.	*26.25	26.31	26.31	*26.20	26.25
Dec.	*24.00			25.00n	

Total sales: 63 contracts.

WEDNESDAY, JANUARY 14, 1948					
Jan.	*31.00	32.50	32.50	*31.50	31.50
Mar.	30.80	30.80	30.35	30.50	30.80
May	29.40	29.50	28.90	29.01	29.30
July	28.55	28.50	28.20	28.30	28.40
Sept.	*27.35			*27.20	27.35
Oct.	*26.00			*25.55	26.20
Dec.	25.00n			*24.00	25.00

Total sales: 90 contracts.

THURSDAY, JANUARY 15, 1948					
Jan.	*31.60			33.00	
Mar.	*30.00			30.10	
May	28.75			29.05	
July	28.10			28.15	
Sept.	*27.10			*26.80	
Oct.	*25.50			25.50n	
Dec.	25.00n			25.00n	

Total sales: 119 contracts.

*Bid.

VEGETABLE OILS

Crude cottonseed oil, carlots, f.o.b. mills	29½
Valley	29½
Southeast	29½
Texas	29½
Soybean oil, in tanks, f.o.b. mills, Midwest	27½ax
Corn oil, in tanks, f.o.b. mills	31½n
Coconut oil, Pacific Coast	30½n
Peanut oil, f.o.b. Southern points	30n
Cottonseed foots	
Midwest and West Coast	7
East	7

OLEOMARGARINE

Prices f.o.b. Chgo.

White domestic, vegetable	37
White animal fat	39
Milk churned pastry	37
Water churned pastry	36

FLASHES ON SUPPLIERS

THE MARLEY CO., INC.: This Kansas City, Kans., manufacturer of water cooling towers and other water cooling equipment, recently announced the appointment of **Howard E. Degler** as technical director. Degler, a former professor of mechanical engineering at the University of Texas and design engineer for various oil and power companies, is a member of several national engineering societies and well known in his field.

KOLD-HOLD MANUFACTURING CO.: This Lansing, Mich., manufacturer of refrigeration products has named **A. J. Nelson** as manufacturer's agent in the Rocky Mountain area, it was announced recently.

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HIDES AND SKINS

Active trade in packer hides, with prices firming—Dec.-Jan. native steers sell 1c up—light cows up ½c—bulls move ½c lower—½c premium paid on picked point heavy cows and branded cows—Packer calf steady—Kips regain early 2½c loss.

Chicago

PACKER HIDES.—The packer hide market showed a much improved tone this week, with an active trade. All heavy native steers sold off ½c from previous week, but mixed light and heavy native steers sold up a cent for Nov.-Dec. take-off; light native cows moved up ½c; a ½c premium was paid for St. Paul heavy cows and also for southwestern branded cows; packer bulls sold down ½c from last reported trading.

Reported sales so far this week total a little over 145,000 hides, in addition to which 17,250 more moved at the end of previous week; some estimate the total movement up around 175,000 hides, leaving most packers in a fairly well sold up position, especially for this season of the year. Prospects are that strong attempts will be made next week to secure an advance, on any light hides particularly.

At the opening of the week, one packer sold 900 all-heavy native steers at 30c, off ½c from early previous week; 1,250 more moved late this week at 30c. Several cars of all-light native steers moved previous week at 31c; this figure is obtainable now, and couple packs that were available earlier have disappeared and are credited as having moved quietly this basis. One lot of 4,700 mixed light and heavy native steers sold at close of last week at 30c, steady with earlier trading; 5,700 more Dec.-Jan. sold early this week at 30c, followed by 3,700 Nov.-Dec. take-off at 31c; later, 1,500 more Dec.-Jan. sold at 31c, and straight Jan. take-off is held at this figure.

Two packers sold a total of 8,500 extreme light native steers early this week

at 33c, steady basis; this figure obtainable for more.

Branded steers moved again in a fair way at fully steady prices. One packer sold 3,200 butt brands at 29c, and 8,700 Colorados at 28½c; another sold 1,400 Colorados at 29c, the Association sold 1,100 mixed branded steers at the butt brand price of 29c, or ½c over usual trading basis for mixed lots; one packer sold 2,800 mixed branded steers, butt brands at 29c, Colorados 28½c, heavy Texas at 29c, and light Texas steers also at 29c. Extreme light Texas steers are quotable at 30½@31c, nom.

Heavy native cows sold at steady price in a good way, with ½c premium paid for St. Paul take-off; an outside packer sold 3,700 at the end of last week at 30c for hides equivalent to St. Pauls; packers sold a total of 32,100 heavy cows this week at 30c, steady, and the Association moved 1,200 same basis; later, 2,800 St. Pauls, and 2,800 similar northern points, moved at 30½c, or ½c premium for those points.

Light native cows started steady but moved up ½c at early mid-week. At end of last week, 5,800 Chicago and 1,800 Milwaukee light cows sold at 30½c; early this week, 2,000 Milwaukee, and total of 11,300 Chgo. and St. Paul light cows sold at 30½c, steady; 4,500 Chgo. and northern points sold later at 31c, up ½c; 6,000 Kansas City, St. Louis and St. Joe sold at 32c, up ½c; 1,800 Omahas sold at 31½c; 5,000 more light cows sold at 31½@32c, according to points; the Association sold 1,800 Chicago, and 3,800 more St. Paul light cows sold, all at 31c. Packers indicate they are well sold up on light cows, with unfilled orders in the market late this week.

Three packers sold a total of 22,800 branded cows at 30c, steady; the Association moved 1,300 same basis; 5,500 Ft. Worth branded cows sold at 30½c, establishing ½c premium for southwestern.

One packer sold 1,100 bulls at early mid-week, basis 19c for natives and 18c for branded bulls, or ½c down from

last reported trading two weeks back.

Several cars of packer small plant stock also moved. Car Dallas mixed light hides sold at 32c for natives and 30½c for brands; car Ft. Worth all-native light cows and extremes sold at 32½c; car Lake Charles hides, practically all branded cows, sold at 30½c.

Federally inspected cattle slaughter for the year 1947 set an alltime record, while the Dec. kill was the second largest on record for that month; total kill for Dec. was 1,345,695, as against 1,336,590 for Nov. and 1,352,062 for Dec. 1946; total for year 1947 was 15,523,959 head, as against 11,413,325 for 1946.

Calf kill in 1947 was the largest on record at 7,933,437 head, as against 5,830,092 for 1946; calf kill during Dec. was 673,218 head, as compared with 762,096 for Nov., and 590,768 for Dec. 1946.

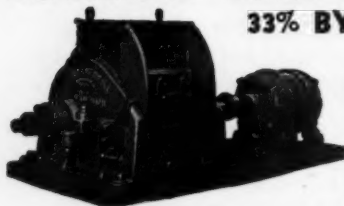
OUTSIDE SMALL PACKER.—The small packer market is stronger, with not too much business reported. Bids of 30c were reported for stock around 43-lbs., selected, trimmed basis, with hides around 55-lb. reported salable at 28c, although there was a couple cents variation in buyers' ideas of value at times during the week.

PACIFIC COAST.—Trading got under way in the Pacific Coast market at early mid-week and around 35,000 hides were sold by the larger killers and 26½c for steers, Dec. take-off, flat, f.o.b. shipping points, steady with prices paid two weeks back.

PACKER CALF AND KIPS.—Packer calf sold steady when one packer sold 9,700 Dec. skins at mid-week; northern calf sold at \$1.05 for lights under 9½ lbs., and 85c for heavies 9½/15 lbs.; River points sold at 95c for lights and 75c for heavies.

Packer kipskins lost 2½c in early trading but later recovered the loss. Late last week, one packer sold 3,500 Dec. northern native kips at 47½c, down 2½c; another packer sold two cars northern natives at 50c, steady. Early this week, 2,500 St. Louis native kips sold at 47½c, down 2½c. Another packer sold 4,500 southern basis 42½c for natives, and 37½c for over-weights, with brands at usual 2½c discount;

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WEEK'S CLOSING MARKETS

CHICAGO HIDE QUOTATIONS

PACKER HIDES			
	Week ended Jan. 15, '48	Previous Week	Cor. week, 1947
Hvy. nat. str. 30	@31	@30 1/2	23 @23 1/2
Hvy. Tex. str. 30	@29	@29	@20
Hvy. butt	@29	@29	@20
Brnd'd str. 30	@29	@29	@20
Hvy. Col. str. 30	@28 1/2	@28 1/2	@20
Ex-light Tex. str. 30	@31	@30 1/2	@21
Brnd'd cows 30	@30 1/2	@30 1/2	@21
Hvy. nat. cows 30	@30 1/2	@30	@22 1/2
Lt. nat. cows 31	@32	30 1/2 @31 1/2	22 1/2 @23
Nat. bulls 30	@19	@19 1/2	@17
Brnd'd bulls 30	@18	@18 1/2	@16
Calfskins, Nor. 85	@1.05	85 @1.05	57 1/2 @62 1/2
Kips, Nor. nat. 50	@50	@50n	32 @33 1/2
Kips, reg. 47 1/2	@47 1/2	@47 1/2	28 @29 1/2
Slunks, reg. 3.50	@3.50	@3.50	@3.00
Slunks, hris. 1.00	@1.00	@1.00	@1.25

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts. 28	@30	27 @30	16 1/2 @18
Brnd'd all wts. 27	@29	26 @29	15 1/2 @17
Nat. bulls 17	@17 1/2	17 @17 1/2	@14
Brnd'd bulls 16	@16 1/2	16 @16 1/2	@13
Calfskins 60	@65n	65 @70n	36 @41
Kips, nat. 32	@34n	35 @37n	28 @29
Slunks, reg. 3.50	@3.50	@3.50	@2.50
Slunks, hris. 1.00	@1.00	@1.00	@1.00

All packer hides and all calf and kipskins quoted or trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

COUNTRY HIDES

Hvy. str. 24 1/2	@26	23 1/2 @24 1/2	15 @16
Hvy. cows 24 1/2	@26	23 1/2 @24 1/2	15 @16
Butts 24 1/2	@26	23 1/2 @24 1/2	15 @16
Extremes 24 1/2	@26	23 1/2 @24 1/2	15 @16
Bulls 14	@15	14 @15	@12
Calfskins 40	@45	40 @45	28 @32
Kipskins 28	@30	30 @32	@25
Horsehides 9.75@10.50	10.00@10.75	8.00@9.50	

All country hides and skins quoted on flat trimmed basis.

SHEEPSKINS

Pkr. shearings 2.85@2.90	2.85@2.90	2.25@2.35	
Dry pelts 27	@28	27 @28	24 @25

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended January 10, 1948, were 9,047,000 lbs.; previous week 8,190,000 lbs.; for the corresponding week last year 6,295,000 lbs.

Shipments of hides from Chicago for the week ended January 10, 1948, were 6,690,000 lbs.; previous week 3,790,000 lbs., same week last year 4,297,000 lbs.

MEXICAN HIDES AND SKINS

According to U. S. Department of Commerce the production of cattle hides in Mexico during the third quarter of

FRIDAY'S CLOSINGS

Provisions

The Chicago live hog top Friday was \$28.35, which was 15c lower than a week earlier. Bulk moved at 25.50@28.00. Average was 26.80, down 60c from Thursday's price.

The provision market was mostly lower than a week ago. Loins at 45@46c were 2c down and Boston butts at 42 1/2@44c were 1c to 1 1/2c lower, while 10/12 skinned hams at 54c were down 1/2c. Pork shoulders 16/D at 39@40c were 1c lower. Spareribs at 38@40c were down 1c on low side. Fatbacks at 22 1/2 were up 1 1/2c. Regular trimmings at 33@34c were down 2c.

Cottonseed Oil

Cottonseed oil futures prices closed Friday at New York as follows: Mar., 29.60b, 29.65ax; May, 28.30; July, 27.50; Sept., 26.50ax; Oct., 25.00n; Dec., 23.75b, 24.50ax; Jan. '49 24.00n; sales were 82 lots.

1947 totaled approximately 535,912, representing an increase of 20,440 over the preceding quarter and 32,816 over the third quarter of 1946. Production of calfskins was estimated at 24,000, a decrease of 1,500 from the second quarter of 1947. Goat and kidskins numbered 235,200, compared with 391,000 of the second quarter and the 731,380 of the first quarter.

Production of sheepskins and lambskins in the third quarter of 1947 was estimated at 187,872, an increase of 60,516 over the second quarter.

Exports of cattle hides amounted to 633,216 kilograms, of which the United States received approximately half. All of the 97,800 kilograms of goatskins went to the United States, as well as the 1,800 kilograms of kidskins and all of the 40,671 kilograms of other hides not specified. All shipments were higher than in the second quarter.

1,500 northern over-weights also sold at 42 1/2c. Late this week, one packer sold 3,000 southern native kips at 45c, or 2 1/2c recovery; 15,000 northern kips sold later at 50c for natives, 45c for over-weights; brands sold at 2 1/2c discount in each instance.

All packers cleared their Jan. production of regular slunks previous week at \$3.50; hairless slunks sold in a good way at \$1.00, flat, for 16 in. and up.

SHEEPSKINS.—The market is called fully steady on packer shearlings and Fall clips, but without much actual trading coming to light. Last trading in a mixed car way was at \$3.85@3.90 for Fall clips, \$2.85@2.90 for No. 1 shearlings, \$1.50 for No. 2's, and around \$1.20 for No. 3's; there is a good inquiry and these prices reported obtainable on good packer stock. Pickled skins are a bit easier, due mainly to cockle appearing at this season; market quoted generally \$16.00@17.00 per doz. packer production. Packer wool pelts are credited as having moved recently around \$4.50@4.55 per cwt. liveweight basis, for interior packer lambs running mostly to westerns.

N. Y. HIDE FUTURES

MONDAY, JANUARY 12, 1948

	Open	High	Low	Close
Mar.	30.25b	30.85	30.75	30.85b
June	27.50b	28.25	27.85	28.20b
Sept.	25.75b	26.40	26.40	26.55b
Dec.	24.50b	25.36	25.25	25.36

Closing 30 to 50 higher; Sales: 40 lots.

TUESDAY, JANUARY 13, 1948

Mar.	31.00	31.00	30.55	31.00
June	28.50-45	28.50	28.45	28.60n
Sept.	26.84-85	27.10	26.55	27.10
Dec.	25.45b	26.00	25.55	26.00

Closing 15 to 64 higher; Sales 78 lots.

WEDNESDAY, JANUARY 14, 1948

Mar.	31.28-34	31.55	31.25	31.41b
June	28.60b	29.10	28.90	29.00
Sept.	27.00b	27.50	27.35	27.30b
Dec.	26.05b	26.15	26.05	26.10b

Closing 10 to 41 higher; Sales 60 lots.

THURSDAY, JANUARY 15, 1948

Mar.	31.50	31.85	31.45	31.85
June	28.90	29.00	28.20	29.60
Sept.	27.45	27.95	27.50	27.85
Dec.	26.10	26.60

Closing 44 to 60 higher; Sales 48 lots.

FRIDAY, JANUARY 16, 1948

Mar.	31.95	31.98	31.35	31.40
June	29.70b	30.00	29.50	29.40b
Sept.	27.90b	28.30	27.80	27.80
Dec.	27.40b	27.20	27.20	26.60n

Closing unchanged to 45 lower; Sales 80 lots.



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LIVESTOCK MARKETS

Weekly Review

Inspected Kill of Cattle and Calves Sets Record in '47

RELEASE of the figures on inspected slaughter of cattle and calves in December, and compilation of yearly totals for these two classes of livestock, show that in 1947 inspected cattle slaughter reached the unprecedented total of 15,523,959 head, or almost 1,000,000 head larger than the previous all-time high of 14,538,000 head in 1945, while calf kill totaled 7,933,437, or almost 200,000 head above the previous record slaughter of 7,770,000 in 1944.

The heavy slaughter of 1947 is expected to result in a reduction of kill in 1948 because bovine inventories have been cut materially. With fewer breeding animals on farms a smaller calf crop is expected.

Inspected hog slaughter in 1947 amounted to 49,115,511 head compared with 44,393,920 in 1946. Although not of record-breaking size, 1947 inspected hog kill was the largest since 1944 when the all-time record of 69,017,000 head was established.

Sheep and lamb slaughter in 1947 slipped farther downhill to total only 16,666,507 head compared with 19,897,408 in 1946. Sheep and lamb volume in 1947 was the smallest since 1934 when federally inspected kill amounted to only 16,055,000 head (1,356,000 head were killed in that year for government account for relief distribution). However, 1948 sheep and lamb slaughter is expected to be smaller than in 1947.

Cattle slaughter in December was slightly above the preceding month, totaling 1,345,695 head, and, with the exception of December, 1946, was the largest for the month in a number of years.

Hog slaughter in December amounted

to 6,254,454 head and was 753,387 larger than in November and 1,121,000 head greater than a year earlier. The heavy

December kill indicates that slaughter may taper off earlier and more sharply in the late winter than it usually does.

Calf slaughter for December at 673,218 head was somewhat smaller than in November but larger than in the corresponding period in 1946 and also the largest on record for the month.

Livestock slaughter under federal inspection during December 1947, by stations, with comparative totals, is reported by the USDA as follows:

FEDERALLY INSPECTED SLAUGHTER

	Cattle 1947	Cattle 1946
January	1,403,130	1,011,680
February	1,142,546	1,014,598
March	1,227,735	963,712
April	1,203,137	714,860
May	1,263,755	676,415
June	1,206,578	450,970
July	1,274,273	1,238,979
August	1,216,868	1,239,904
September	1,407,160	359,584
October	1,496,683	1,102,882
November	1,336,590	1,347,679
December	1,345,695	1,352,062

	Calves 1947	Calves 1946
January	590,859	440,175
February	521,435	426,756
March	643,962	484,259
April	678,440	445,409
May	626,508	402,271
June	620,696	294,157
July	656,182	542,380
August	627,749	533,750
September	719,300	382,874
October	812,962	650,667
November	762,096	655,986
December	763,218	590,768

	Hogs 1947	Hogs 1946
January	5,844,391	4,911,073
February	5,896,928	4,098,483
March	5,405,885	3,635,521
April	3,615,746	3,857,972
May	3,831,450	4,149,005
June	3,653,443	2,316,340
July	3,454,634	3,862,090
August	2,731,303	2,842,856
September	2,948,416	438,057
October	3,977,734	3,114,457
November	5,501,067	5,434,088
December	6,254,454	5,133,378

	Sheep 1947	Sheep 1946
January	1,541,717	1,439,954
February	1,270,918	2,196,004
March	1,237,468	1,978,282
April	1,321,589	1,735,882
May	1,355,065	1,733,744
June	1,329,034	1,677,837
July	1,280,181	1,787,881
August	1,253,039	1,578,043
September	1,458,430	1,300,018
October	1,697,058	2,005,256
November	1,470,856	1,528,542
December	1,451,152	1,345,905

TWELVE MONTHS TOTALS

	Cattle	Hogs	Sheep
1947	15,523,959	49,115,511	16,666,507
1946	14,413,325	44,393,920	19,897,408
1945	14,540,710	40,939,809	21,218,809
1944	13,960,337	69,016,982	21,875,599
1943	11,717,141	63,431,430	23,362,708
1942	12,347,369	53,896,881	21,624,689
1941	10,945,966	46,519,757	18,124,531
1940	9,756,130	50,397,861	17,351,157
1939	9,446,393	41,367,825	17,241,037

	Cattle	Calves	Hogs	Sheep and Lambs
NORTH ATLANTIC				
New York, Newark,				
Trenton City	34,925	42,003	174,907	186,708
Baltimore,				
Phila.	27,253	5,709	110,636	7,722
NORTH CENTRAL				
Cinti., Cleve.,				
Indpls.	66,262	17,826	280,327	44,507
Chicago,				
Elburn	123,558	56,403	543,193	127,667
St. Paul-Wis.				
group ²	120,510	145,174	653,174	76,203
St. Louis				
area ³	76,869	51,439	494,112	70,767
St. Louis				
City	47,391	1,726	211,631	59,510
Omaha	94,469	6,302	342,742	88,684
Kansas				
City	92,054	26,385	278,136	84,006
Iowa & So.				
Min. ⁴	82,906	29,542	1,055,239	173,473
SOUTH				
EAST ⁵	37,273	22,596	149,023	...
S. CENT.				
WEST ⁶	117,137	55,578	422,506	119,769
ROCKY MOUN.				
TAIN ⁷	34,717	2,458	103,858	66,110
PACIFIC ⁸	76,325	22,239	164,991	127,909
Total				
centers	1,033,766	485,470	4,894,565	1,232,197
All other				
stations	311,929	187,748	1,359,889	218,955
Dec.	1,345,695	673,218	6,254,454	1,451,152
Total				
Nov.	1,336,590	762,096	5,501,067	1,470,856
Avg. Dec. (1942-46)				
5-yr.	1,195,546	562,379	6,135,005	1,903,381
Jan.-Dec.				
1947	15,523,959	7,933,437	49,115,511	16,666,507
Jan.-Dec.				
5-yr. av.	12,797,316	6,317,794	54,330,804	21,396,073

¹Excludes slaughter in Hawaii and Virgin Islands beginning January 1947. ²Includes St. Paul, S. St. Paul, Newport, Minn., and Madison, Minn. ³Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁴Includes S. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., and Fort Worth, Tex. ⁵Includes Denver, Colo., and Ogden, Salt Lake City, Utah. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.



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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, January 14, 1948, reported by the Production & Marketing Administration:

HOES: (Quotations based on hard hogs) St. L. Natl. Stk. Yds. Chicago Kansas City Omaha St. Paul

BARROWS AND GILTS:

Good and Choice:

120-140 lbs.	\$22.50-26.00	\$22.50-26.00	\$22.50-26.00	\$22.50-26.00	\$22.50-26.00
140-160 lbs.	25.50-27.50	25.50-27.50	25.50-27.50	25.50-27.50	25.50-27.50
160-180 lbs.	27.00-28.25	27.00-28.25	27.00-28.25	27.00-28.25	27.00-28.25
180-200 lbs.	28.00-28.25	28.00-28.25	28.00-28.25	28.00-28.25	28.00-28.25
200-220 lbs.	28.00-28.25	28.00-28.25	28.00-28.25	28.00-28.25	28.00-28.25
220-240 lbs.	27.75-28.25	27.75-28.25	27.75-28.25	27.75-28.25	27.75-28.25
240-270 lbs.	27.75-28.25	27.75-28.25	27.75-28.25	27.75-28.25	27.75-28.25
270-300 lbs.	27.75-28.00	27.75-28.00	27.75-28.00	27.75-28.00	27.75-28.00
300-330 lbs.	27.25-27.85	27.25-27.85	27.25-27.85	27.25-27.85	27.25-27.85
330-360 lbs.	27.00-27.50	26.00-26.50	27.50-28.00	27.25-27.50	27.00-27.25

Medium:

100-220 lbs.	24.25-27.75	24.50-27.50	26.50-27.50	24.50-27.25	26.25-27.25
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SOVS:

Good and Choice:

270-300 lbs.	25.00-25.25	25.00-25.25	25.25-25.50	25.50-25.75	24.25-24.50
300-330 lbs.	25.00-25.25	25.00-25.25	25.25-25.50	25.50-25.75	24.25-24.50
330-360 lbs.	25.00-25.25	25.00-25.25	25.25-25.50	25.50-25.75	24.25-24.50
360-400 lbs.	24.75-25.00	24.50-25.00	25.00-25.25	25.50-25.75	24.25-24.50

Good:

400-450 lbs.	24.50-25.00	24.00-24.70	25.00-25.25	25.25-25.50	24.25-24.50
450-550 lbs.	24.00-24.75	23.50-24.00	25.00-25.25	25.25-25.50	24.25-24.50

Medium:

250-550 lbs.	22.50-24.75	22.50-24.00	24.75-25.25	24.50-25.50	23.50-23.75
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PIGS (Slaughter):

Medium and Good:

80-120 lbs.	18.50-24.00	20.00-23.50			
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SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:

700-900 lbs.	31.00-34.00	33.00-38.00	29.25-36.25	30.60-36.50	33.00-37.50
900-1100 lbs.	32.50-35.50	34.00-40.00	31.25-37.50	32.00-39.50	33.50-38.50
1100-1300 lbs.	33.00-36.00	35.00-40.50	32.00-38.50	33.00-39.50	33.50-39.00
1300-1500 lbs.	33.00-37.00	35.00-40.50	32.00-38.50	32.50-39.50	33.50-39.00

STEERS, Good:

700-900 lbs.	26.00-31.00	27.00-33.50	26.00-31.25	26.50-32.00	28.00-33.50
900-1100 lbs.	26.50-32.50	28.00-35.50	27.50-32.00	27.25-33.00	28.00-33.50
1100-1300 lbs.	27.00-33.00	28.00-35.50	27.50-32.00	27.25-33.00	28.00-33.50
1300-1500 lbs.	27.00-33.00	28.00-35.50	27.50-32.00	27.25-32.50	28.00-33.50

STEERS, Medium:

700-1100 lbs.	20.00-26.50	22.50-28.00	22.25-27.50	22.00-27.25	20.00-28.00
1100-1300 lbs.	21.00-27.00	23.50-28.00	23.50-27.50	23.50-27.25	20.00-28.00

STEERS, Common:

700-1100 lbs.	18.00-21.00	19.00-23.50	19.00-23.00	17.50-22.00	18.00-20.00
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HEIFERS, Choice:

600-800 lbs.	30.00-32.50	31.00-34.50	28.25-33.00	29.00-33.00	31.50-34.50
800-1000 lbs.	30.00-32.50	31.50-36.50	29.25-34.00	29.50-34.50	31.50-35.50

HEIFERS, Good:

600-800 lbs.	25.00-30.00	26.50-31.00	26.25-29.00	25.25-29.50	26.00-31.50
800-1000 lbs.	25.50-30.00	27.50-32.00	26.50-29.00	25.25-29.50	26.00-31.50

HEIFERS, Medium:

500-900 lbs.	19.00-25.50	20.50-26.50	19.50-26.25	19.00-25.25	19.50-26.00
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HEIFERS, Common:

500-900 lbs.	16.00-19.00	18.00-20.50	17.00-19.50	17.00-19.00	17.00-19.50
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COWS (All Weights):

Good	20.00-23.00	22.50-25.00	20.00-23.50	20.00-23.00	20.00-23.00
Med.	18.00-20.00	18.50-22.50	17.50-20.00	18.00-20.00	18.00-20.00
Cat. & com.	15.50-18.00	15.00-18.50	14.50-17.50	15.00-18.00	15.00-18.00
Canners	13.50-15.50	13.00-15.00	13.00-14.50	14.00-15.00	14.00-15.00

BULLS (Yrls. Excl.), All Weights:

Beef, good	21.00-22.00	21.00-24.00	21.00-22.50	21.00-21.50	21.50-23.00
Sausage, good	20.00-21.00	21.50-22.50	20.00-21.00	20.50-21.00	21.00-22.50
Sausage, med.	18.50-20.00	20.00-21.50	18.00-20.00	18.00-20.50	18.00-21.00
Sausage, cut. & com.	15.00-18.50	16.00-20.00	14.25-18.00	15.50-18.00	14.00-18.00

VEALERS (All Weights):

Good & choice	25.00-31.00	29.00-32.00	23.50-28.00	21.00-25.00	25.00-35.00
Com. & med.	15.00-25.00	18.00-29.00	15.00-23.50	15.00-21.00	16.00-25.00
Call	9.00-15.00	15.00-18.00	11.00-15.00	12.00-15.00	12.00-16.00

CALVES (500 lbs. down):

Good & choice	23.00-27.00	21.00-25.00	22.50-26.50	21.00-25.00	21.00-26.00
Com. & med.	15.00-23.00	17.00-21.00	15.00-22.50	15.00-21.00	17.00-21.00
Call	9.00-15.00	14.00-17.00	11.00-15.00	12.00-15.00	13.00-17.00

SLAUGHTER LAMBS AND SHEEP:

LAMBS (Wooled):

Good & choice	25.50-26.25	25.75-26.00	25.00-25.75	25.25-25.75	25.75-26.25
Med. & good	21.50-23.25	21.50-23.25	22.50-24.75	22.00-25.00	21.00-25.50
Common	17.00-20.50	18.00-20.50	19.50-22.25	17.50-21.00	17.25-20.75

YRLG WETHERS:

Good & choice	21.25-22.25	20.00-21.00			
Med. & good	17.50-20.50	17.75-19.75			

EWES:

Good & choice	10.00-11.50	12.00-12.75	11.75-12.25	11.25-12.00	11.75-13.00
Com. & med.	8.50-9.50	10.00-12.00	10.00-11.50	9.50-11.25	9.00-11.50

*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.

*Quotations on woolled basis.

*Quotations on slaughter lambs and yearlings of Good and Choice grades and the Medium and Good grades and on ewes of Good and Choice grades as combined represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.

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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, January 10, 1948, as reported to THE NATIONAL PROVISIONER:

CHICAGO

Armour, 7,178 hogs; Swift, 3,992 hogs; Wilson, 4,050 hogs; Agar, 11,013 hogs; Shippers, 12,308 hogs; Others, 12,358 hogs.
Total: 27,233 cattle; 4,734 calves; 38,421 hogs; 16,431 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	4,507	456	3,355	3,302
Cudahy	3,283	752	1,655	2,507
Swift	5,145	776	4,702	9,192
Wilson	2,771	828	1,406	3,092
Central	709
C.P.	1,121
Others	5,879	...	2,003	1,730
Totals	23,415	2,812	13,121	19,823

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	8,916	10,267	2,581	...
Cudahy	5,678	7,769	4,448	...
Swift	5,409	9,719	5,750	...
Wilson	4,828	4,298
Others	...	2,842

Cattle and calves: Eagle, 59; Omaha, 190; Hoffman, 129; Rothchild, 457; Bath, 286; Kingan, 1,482; Merchants, 42.
Totals: 27,912 cattle and calves, 34,893 hogs and 12,779 sheep.

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	3,735	2,141	10,964	4,854
Swift	4,710	2,080	12,810	4,520
Hunter	1,878	...	3,663	307
Heil	1,576	...
Ery	508	...
Laclede	879	...
Siehoff	1,537	...
Others	12,586	161	6,255	924
Shippers	4,684	3,125	16,618	1,035
Totals	37,916	12,928	56,747	21,341

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	4,056	540	9,405	9,370
Armour	3,019	532	8,746	2,866
Others	4,879	785	5,798	...
Totals	11,954	1,856	23,949	11,636

Does not include 290 cattle; 15,417 hogs and 4,708 sheep bought direct.

SIoux CITY

	Cattle	Calves	Hogs	Sheep
Cudahy	4,507	31	15,257	3,117
Armour	4,522	40	21,041	1,597
Swift	3,007	146	5,038	2,812
Others	426
Shippers	24,739	175	13,801	10,164
Totals	37,201	392	55,137	17,690

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,062	611	3,426	3,707
Dunn
Osterlag	135	...	4	...
Dold	130	...	541	...
Randflower	29	...	66	...
Pioneer
Excel	826
Guggen
Heim	644
Others	1,502	...	888	117
Totals	4,319	611	4,925	3,824

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's	533
Kahn's
Lakery	572	...
Meyer
Schlachter	142	82	...	34
Schroth	153	15	2,614	...
National	491
Others	3,391	936	6,865	112
Totals	4,177	1,083	10,439	679

Does not include 1,370 cattle and 9,300 hogs bought direct. Market shipments totaled 29 cattle, 477 calves and 2,361 hogs.

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,707	711	2,076	576
Wilson	2,600	973	1,982	444
Others	190	3	689	...
Totals	5,497	1,682	4,747	1,020

Does not include 676 cattle, 1,009 calves, 14,693 hogs and 2,227 sheep bought direct.

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,841	96	4,708	3,106
Swift	1,743	87	5,965	3,627
Cudahy	1,106	66	4,611	2,851
Others	3,745	199	2,475	8,478
Totals	8,435	448	17,750	20,062

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	7,055	6,467	16,264	2,585
Bartusch	847
Cudahy	1,482	2,648	...	2,077
Rifkin	918
Superior	2,374
Swift	8,976	7,464	28,731	3,184
Others	2,614	3,133	5,389	6,157
Totals	24,466	19,712	50,384	14,013

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,553	1,851	3,108	3,612
Swift	2,161	2,052	3,133	4,069
Blue
Bonnet	542	33	365	...
City	350	30	576	...
Rosenthal	357	57
Totals	5,172	5,023	7,182	7,621

TOTAL PACKER PURCHASES

	Week ended Jan. 10	Prev. week 1947
Cattle	214,716	140,720
Hogs	403,458	323,279
Sheep	153,834	87,443

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Jan. 9	3,246	881	17,802	2,483
Jan. 10	719	40	7,845	663
Jan. 12	16,503	1,758	17,009	4,326
Jan. 13	8,664	1,048	30,963	2,916
Jan. 14	9,348	703	17,536	2,551
Jan. 15	5,000	700	15,000	5,000
*Wk. so far...	39,518	4,209	80,528	14,793
Wk. ago...	41,703	5,178	84,207	24,135
1947	66,699	4,780	76,439	21,570
1946	29,974	1,507	51,896	11,507

*Including 512 cattle, 613 calves, 22,253 hogs and 1,492 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Jan. 9	1,096	39	2,909	1,441
Jan. 10	165	56
Jan. 12	3,586	54	1,815	1,440
Jan. 13	2,578	50	2,252	943
Jan. 14	2,500	100	1,000	1,000
Jan. 15	2,000	50	1,500	2,000
Wk. so far...	11,664	254	6,614	5,383
Wk. ago...	14,716	433	9,394	8,590
1947	17,261	686	6,417	6,511
1946	20,393	627	6,154	6,921

JANUARY RECEIPTS

	1948	1947
Cattle	86,989	114,028
Calves	10,681	11,106
Hogs	209,565	212,718
Sheep	45,850	51,250

JANUARY SHIPMENTS

	1948	1947
Cattle	28,532	45,337
Hogs	20,048	30,814
Sheep	16,043	23,579

CHICAGO HOG PURCHASES


Supplies of hogs purchased by Chicago packers and shippers week ended Thursday, January 15, 1948:

	Week ended Jan. 15	Prev. week
Packers' purch.	61,234	56,552
Shippers' purch.	9,608	10,250
Total	70,842	66,802

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets for the week ending January 7:

	Cattle	Calves	Hogs	Sheep
Los Angeles	7,600	1,250	1,550	200
San Francisco	1,300	35	1,000	1,625
Portland	2,000	350	1,300	1,000



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high grade in fact!

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PORK

HYGRADE'S
ALL-BEEF
FRANKFURTERS

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ORIGINAL
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MALONEY BROKERAGE CO.

CHARLES J. MALONEY
1510 GRATIOT AVE., DETROIT 7, MICH.

PACKING HOUSE PRODUCTS 25 YEARS ON DETROIT MARKET

References • Contacts • Service
YOU HAVE THE PRODUCT—WE HAVE THE CUSTOMERS
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SUCHER'S
"Victory Brand"
Pork Products
and Provisions



the **SUCHER**
packing co.

400 N. WESTERN AVE. • MELrose 3531 • DAYTON, OHIO

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER showing the number of livestock slaughtered at 13 centers for the week ended January 10, 1948.

CATTLE			
	Week ended	Prev. week	Cor.
Chicago	27,233	18,151	91,079
Kansas City	22,415	18,902	25,219
Omaha	30,131	19,628	25,755
East St. Louis	10,323	7,384	16,453
St. Joseph	11,222	9,760	13,993
St. Paul	12,095	9,197	12,340
Wichita	3,707	1,978	4,826
New York & Jersey City	8,573	5,491	9,020
Oklahoma City	8,934	4,892	14,562
Cincinnati	7,069	6,376	6,354
Denver	7,200	5,384	9,001
St. Paul	21,852	13,866	18,828
Milwaukee	4,925	2,710	5,133
Total	176,679	123,809	192,563

HOGS			
	Week ended	Prev. week	Cor.
Chicago	58,621	47,112	123,722
Kansas City	13,121	8,798	48,436
Omaha	68,851	52,250	81,666
East St. Louis	31,937	29,929	81,303
St. Joseph	34,229	17,777	84,913
St. Paul	35,784	36,141	52,251
Wichita	3,428	2,572	4,474
New York & Jersey City	35,385	24,344	44,941
Oklahoma City	19,440	7,057	13,629
Cincinnati	20,655	15,389	13,865
Denver	11,632	10,368	18,107
St. Paul	44,965	49,658	44,030
Milwaukee	6,284	4,200	8,377
Total	735,423	504,995	488,776

SHEEP			
	Week ended	Prev. week	Cor.
Chicago	16,431	11,364	11,188
Kansas City	19,823	9,726	26,710
Omaha	17,101	13,106	23,969
East St. Louis	9,681	7,800	10,050
St. Joseph	16,343	14,364	15,624
St. Paul	18,627	9,306	20,695
Wichita	4,937	1,251	3,423
New York & Jersey City	45,342	32,817	59,510
Oklahoma City	3,247	996	1,987
Cincinnati	765	1,470	698
Denver	11,092	10,375	8,498
St. Paul	7,856	6,861	13,410
Milwaukee	1,050	559	1,525
Total	171,335	120,498	197,197

*Cattle and calves.
†Federally inspected slaughter, including direct.

‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including direct.

BALTIMORE LIVESTOCK

Livestock prices at the Baltimore, Md., market on January 12, 1948:

CATTLE			
Steers, high good	23.50¢	30.00	
Steers, med. & good	19.50¢	26.00	
Cows, good	19.50¢	22.00	
Cows, com. & med.	16.50¢	18.00	
Cows, cut. & can.	13.00¢	15.50	
Bulls, sausage, good	20.00¢	23.00	
Bulls, sausage, med. & com.	16.00¢	19.50	
CALVES			
Vealers, gd. to ch.	25.00¢	31.00	
Com. to med.	13.00¢	20.00	
Cull to com.	5.00¢	18.00	
HOGS			
Gd. & ch.	29.00¢	29.50	
LAMBS			
Gd. & ch.	23.00¢	25.00	

NEW YORK RECEIPTS

Receipts of salable live stock at Jersey City and 41st st., New York market for week ended January 10, 1948:

	Cattle	Calves	Hogs	Sheep
Salable	670	2,869	481	409
Total (incl. direct)	4,129	9,160	19,606	30,329
Previous week:				
Salable	341	1,819	140	732
Total (incl. direct)	3,090	5,267	9,885	28,019

*Including hogs at 31st street.

CORN BELT DIRECT TRADING

(Reported by Office of Production & Marketing Administration.)

Des Moines, Ia., January 15.—At the ten concentration yards and 11 packing plants in Iowa and Minnesota through the first four days this week barrows and gilts under 270 lbs. sold mainly steady to 50c higher, while heavier weights and sows were largely 25c higher. Interior demand Thursday was slightly uneven but fairly broad in total. The market steady to 25c higher than Wednesday. Quotations Thursday ranged as follows:

Hogs, good to choice:	
160-180 lb.	\$23.00¢-27.35
180-240 lb.	27.25¢-28.00
240-330 lb.	27.25¢-28.00
330-360 lb.	26.50¢-27.75
Sows:	
270-330 lb.	22.25¢-27.50
400-550 lb.	24.75¢-26.00

Receipts of hogs at Corn Belt markets for the week ended January 15 were:

	This week	Same day last wk.
Jan. 9	55,000	45,000
Jan. 10	36,000	105,000
Jan. 12	83,000	85,520
Jan. 13	105,000	38,000
Jan. 14	37,500	43,000
Jan. 15	29,200	99,000

LIVESTOCK RECEIPTS

Receipts at major livestock markets were as follows:

AT 20 MARKETS, WEEK ENDED:			
	Cattle	Hogs	Sheep
Jan. 10	268,000	524,000	179,000
Jan. 9	275,000	487,000	204,000
1947	318,000	458,000	223,000
1946	127,000	149,000	86,000
1945	248,000	385,000	280,000

AT 11 MARKETS, WEEK ENDED:			
	Cattle	Hogs	Sheep
Jan. 10	183,000	387,000	102,000
Jan. 9	198,000	342,000	127,000
1947	221,000	332,000	165,000
1946	80,000	102,000	58,000
1945	184,000	281,000	223,000

AT 7 MARKETS, WEEK ENDED:			
	Cattle	Hogs	Sheep
Jan. 10	183,000	387,000	102,000
Jan. 9	198,000	342,000	127,000
1947	221,000	332,000	165,000
1946	80,000	102,000	58,000
1945	184,000	281,000	223,000

ASKS REPEAL OF MARGARINE BAN

A statement advocating repeal of a New York state law which prohibits the use of oleomargarine in state-supported institutions was issued recently by the New York State Food Commission following a meeting at Cornell university. Such institutions, the commission declared, faced "great hardship" and had been forced to lower nutritional standards because of the short supply and high cost of butter.

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

WESTERN DRESSED MEATS		
STEER AND HEIFER:	Carcasses	
Week ending Jan. 10, 1948	11,393	
Week previous	11,302	
Same week year ago	10,094	
COW:		
Week ending Jan. 10, 1948	2,064	
Week previous	2,757	
Same week year ago	4,727	
BULL:		
Week ending Jan. 10, 1948	346	
Week previous	185	
Same week year ago	158	
VEAL:		
Week ending Jan. 10, 1948	10,672	
Week previous	16,255	
Same week year ago	9,620	
LAMB:		
Week ending Jan. 10, 1948	36,140	
Week previous	50,091	
Same week year ago	39,908	
MUTTON:		
Week ending Jan. 10, 1948	1,508	
Week previous	2,947	
Same week year ago	1,867	
PORK CUTS:		
Week ending Jan. 10, 1948	2,544,583	
Week previous	2,268,377	
Same week year ago	3,756,656	
BEEF CUTS:		
Week ending Jan. 10, 1948	192,019	
Week previous	188,121	
Same week year ago	70,196	
LOCAL SLAUGHTERS		
CATTLE:	Head	
Week ending Jan. 10, 1948	8,573	
Week previous	5,491	
Same week year ago	9,020	
CALVES:		
Week ending Jan. 10, 1948	11,346	
Week previous	9,422	
Same week year ago	9,400	
HOGS:		
Week ending Jan. 10, 1948	35,385	
Week previous	24,344	
Same week year ago	44,941	
SHEEP:		
Week ending Jan. 10, 1948	45,300	
Week previous	32,817	
Same week year ago	59,510	

Country dressed product at New York totaled 6,392 veal, 30 hogs and 36 lambs. Previous week 5,838 veal, 47 hogs and 59 lambs in addition to that shown above.

WEEKLY INSPECTED SLAUGHTER

Inspected slaughter of livestock at 32 centers for the week ended January 10, as reported by the USDA, showed a marked increase for all classes of livestock.

	Cattle	Calves	Hogs	Sheep
NORTH ATLANTIC				
New York, Newark, Jersey City	8,573	11,346	35,385	45,342
Baltimore, Philadelphia	7,723	1,884	25,414	2,296
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis	16,971	5,000	54,490	9,414
Chicago, Elburn	30,489	15,882	118,944	26,882
St. Paul-Wis. Group	32,403	44,087	140,970	16,042
St. Louis Area	18,568	11,020	82,261	16,987
St. Joseph	12,152	281	44,354	13,453
Omaha	25,425	1,588	77,111	21,214
Kansas City	22,808	4,978	60,453	21,225
Iowa and So. Minn.	22,132	8,305	228,953	41,488
SOUTHEAST				
	8,765	5,271	40,139	...
SOUTH CENTRAL WEST				
	26,713	10,350	86,321	32,576
ROCKY MOUNTAIN				
	9,651	461	21,011	17,389
PACIFIC				
	21,344	5,370	31,733	27,087
Grand total	264,014	125,823	1,047,539	291,905
Total week earlier	194,671	77,566	769,216	228,384
Total same week 1947	268,856	115,831	1,110,109	299,722

*Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. *Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. *Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. *Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. *Includes S. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. *Includes Denver, Colo., Ogden and Salt Lake City, Utah. *Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under Federal Meat inspection during November, 1947—cattle 77.5, calves 73.4, hogs 78.4, sheep and lambs 86.6.

SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration at eight southern packing plants located in Georgia, Alabama and Florida:

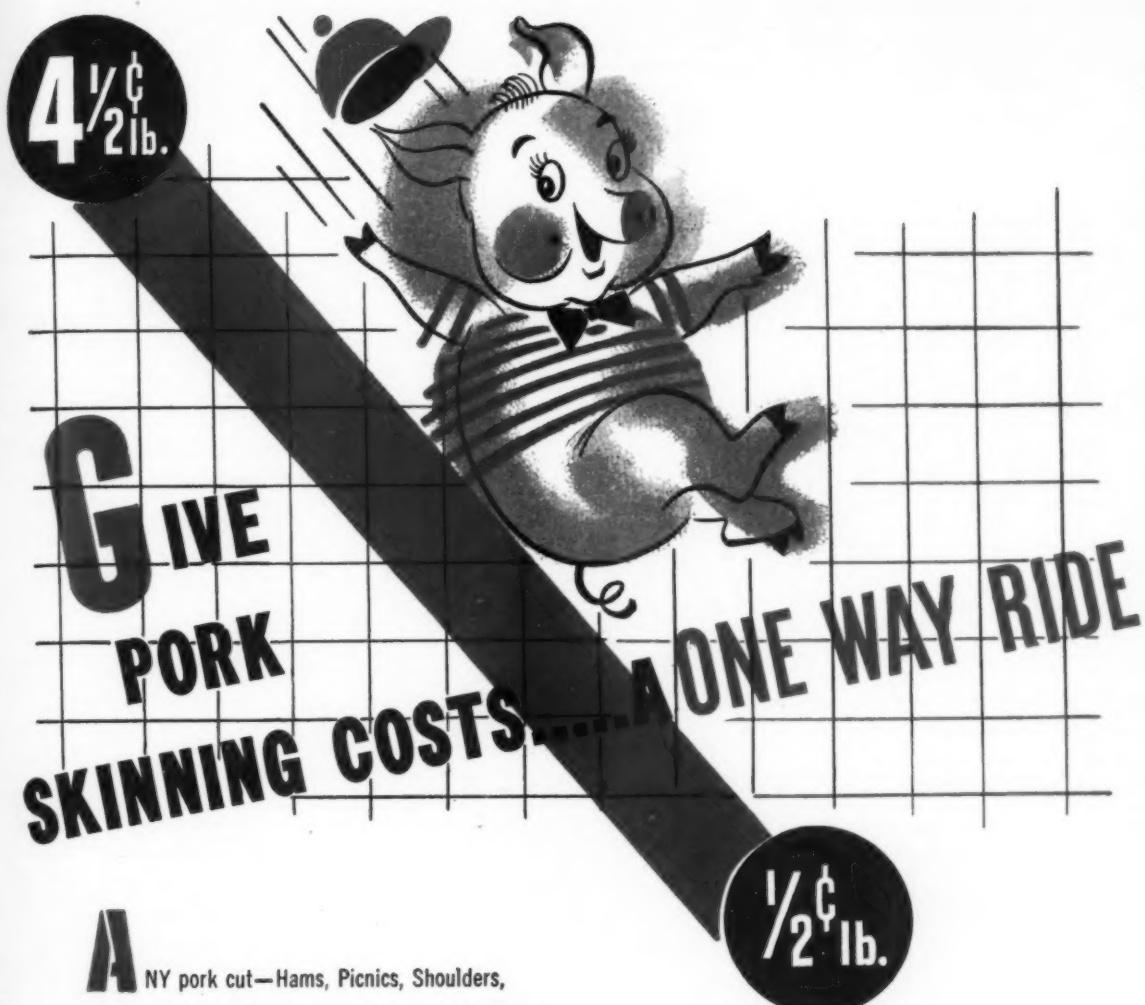
	Cattle	Calves	Hogs
Week ending Jan. 8	3,236	1,855	18,515
Week previous	1,343	693	8,561
Cor. week last year	1,811	694	12,138

TRUCK ROUTES TO CHICAGO YARDS

Changes in the routing of truck shipments of hogs to the Chicago Stock Yards that improve their handling have been effected by the Union Stock Yard and Transit Co. All truck loads of hogs are now required to enter the Yards at the Laurel st. entrance off Pershing rd. at the North entrance to the market.

Trucks arriving from the North and West proceed south on Western ave., then east on Pershing rd. to the Laurel st. entrance. Trucks coming into Chicago from the East and South will proceed north on Ashland ave. and east into Pershing rd. Hog trucks are required to leave via Laurel st. and Pershing rd. when they are unloaded.

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GIVE PORK SKINNING COSTS...A ONE WAY RIDE

ANY pork cut—Hams, Picnics, Shoulders, Jowls, Backs, Bellies, Bacon and Scrap Trimmings — can be skinned and fleshed for as little as 1/2¢ per lb. including labor. Match that against the customary 4 1/2¢ per lb. and you see how the Townsend Skinner and Flesher shaves operating costs. Production gets a healthy boost because pork cuts require no special preparation. An operator with only average skill merely feeds the cut into the machine which skins and fleshes completely. Result: A finished job comparable to wet fleshing without the

presence of water. You get increased profits, lower operating costs when you use a Townsend Skinner and Flesher. This sturdy, versatile, efficient machine makes money for scores of packers. It can do the same for you. Write for the interesting, informative

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Guarantee

The Townsend Skinner and Flesher is completely guaranteed against defective workmanship and material. If for any reason the machine is unsatisfactory, it may be returned within 30 days for full credit.

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Underplayed; set solid. Minimum 20 words \$4.00; additional words 20c each. "Position wanted," special rate: minimum 20 words \$3.00, additional words 15c each. Count address

or box numbers as 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed, \$8.25 per inch. Contract rates on request.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

POSITION WANTED

Sales Manager

Over ten years' experience directing sales force of more than 50 men, selling complete line of meat products. Also can handle general manager position having had extensive general plant experience. Interested only in permanent position which promises advancement. W-414, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Meat Buyer

Western connection desired by an expert on meats and poultry, a wholesale manager having industry wide connections. Specialist in car lot buying. W-415, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Superintendent

Or department head. Experienced in all packing-house operations, including inedible rendering. Handle all labor relations. Available now. W-416, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

Attention Meat Packers!

Would you be interested in a man who is able to handle any department in the meat packing business, including livestock buying? Write Box W-417, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MANAGER-SUPERINTENDENT desires new location. Over 25 years' experience in all operating and selling as well as general supervision. Can handle labor problems and have practical experience in killing and manufacturing. Prefer eastern location. W-418, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PURCHASING AGENT: And meat manager available. 20 years' experience in pork packing and meat canning business. Age 41. W-403, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CREDIT SUPERVISOR: Young, energetic, college graduate, experienced, efficient, tactful handling of customer relations. Step up collection! W-400, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

A Real Opportunity For a General Manager

We are looking for one of the topnotch General Managers in the meat packing business, a man thoroughly capable in every phase of operating a large packing house located in Ohio. Such a man has the opportunity to buy into a progressive, going concern if he so desires. At the same time, he will make a very good salary, plus a liberal share of annual profits. This is not an every day proposition. If you're qualified, wire Box W-262, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill. today.

SALESMEN: To call on meat packers, sausage kitchens to all line of seasonings, cures, emulsifiers, specialties. Two established territories now open. Those qualified must have experience selling seasonings. Salary, expense, and bonus. W-312, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SUPERINTENDENT: Wanted for a medium sized packing plant, who is thoroughly qualified and experienced in the following departments: slaughtering, cutting, sausage manufacturing, curing, edible and inedible rendering, casings and mechanical maintenance. Write P. O. Box 630, Wheeling, W. Va.

WORKING FOREMAN wanted to take charge of hog-beef casing department, also cattle but-hers, splitter and floorman wanted. Medium size mid-west plant. W-406, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Expert Sausage Maker

Old, established Massachusetts plant needs immediately a qualified sausage maker, including knowledge of loaves. Write giving full particulars to Box W-427, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

SALESMAN wanted. Experienced in selling full line of meat seasonings, cures and binders. Established mid-west territory. Afral Corp., 1933 S. Halsted St., Chicago 9, Ill.

HELP WANTED

Master Mechanic Wanted High Salary

For man with wide experience and proven satisfactory ability, by old established independent medium sized beef and pork packer. Answers strictly confidential. This is a grand opportunity for you to receive a much higher salary. You are entitled to compensation your experience justifies. W-404, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMAN WANTED

National manufacturer of curing and seasoning compounds for the meat industry, has opening as sales representative for experienced sausage maker, to cover territory of Washington, D.C., Delaware, Maryland, Virginia, West Virginia, North Carolina and South Carolina. Compensation: Salary and commission. Write to us giving full information about yourself. Your letter will be treated confidentially. Fearn Laboratories, Inc., 9353 W. Belmont Ave., Franklin Park, Ill.

WANTED: Experienced CANNING executive. Must know meat canning from A to Z, and must be a topnotch organizer. This is a new field for this company, and we need a man who can direct every phase of this canning field for us. Wire Box W-381, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Excellent Opportunity

WANTED: Party with knowledge of greases and tallow for LaSalle Street brokerage company. State past experience. All replies strictly confidential. W-396, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

We are looking for a young man with experience in all phases of sausage department operations, to act as assistant foreman. Future opportunity to take over foremanship. Must be able to handle help and figure costs. State age, experience, family status, and give references. Packing house located in southern Ohio. Apply Box W-420, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Government inspected middle west packer with 100,000 pound weekly production, has opening for sausage foreman. Must be thoroughly experienced in the production of quality sausage and meat loaves. State age, qualifications and salary expected. W-422, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Our canning department has not been in operation for several years and we have decided to re-open it. We need a man who is capable of hiring the necessary help and putting this department into operation. Plant is located about 30 miles from Chicago. W-421, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOOD BUYER: For expanding mail order house, specializing in canned foods, hams and bacon. Duties commence April 1948 under expansion plan. Write giving past record, stating salary or commission required to Box W-419, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

LARD FOREMAN wanted by midwest packer. Must be fully qualified in all lard operations. State age, salary expected and give references. W-423, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Wanted: Assistant SALES MANAGER to head beef and veal sales department. Must be an excellent organizer and provide outstanding references. Wire Box W-382, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

OFFICE MANAGER and accountant wanted, who understands all meat packing plant operations. Write full details to P. O. Box 630, Wheeling, W. Va.

Sales Representative

Nationally recognized and federally inspected Ohio meat packing company has opening for high caliber, thoroughly experienced general meat sales representative able to handle large tonnage for Columbus territory. Exceptional opportunity for fully qualified man. Write full details of experience to W-405, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANTS FOR SALE

For Sale, and immediate possession, one new, modern, concrete block Meat Packing & Rendering Plant combined; fully equipped with new machinery and two 1947 model GMC Panel trucks.

This plant began operating June 3, 1947, and is located on 20½ acres of land on Highway 11, just outside the city limits of Hattiesburg, Miss. The plant is located 70 miles from the Mississippi Gulf Coast, and 120 miles north of New Orleans, La.

The business and the plant, including land, can be purchased for \$60,000.00. Terms can be arranged to proper party, by paying one third down.

The business, since operation, has averaged \$25,000.00 per month.

Capacity of sausage manufacturing products is 50,000 lbs. per week.

Plenty of help available in this locality.

The plant has not been engaged in wholesale beef business, which could be added as a profitable line.

The plant is located within 100 yards of a stockyard, with five other stockyards within 50 miles of this city.

The seller has other land available adjoining this site, if purchaser desires expansion.

Reason for selling, owner has other established interests.

Pictures of plant can be furnished upon request.

If interested, phone 188, or write Ben Shemper, P. O. Box 466, Hattiesburg, Miss.

Meat Plant For Sale

Modern, good condition, suitable for beef or hogs, with sausage kitchen, 1 floor 68'x68', 4 refrigerators, 3 smoke houses, tracking, deep well pump (without equipment). Adjoining building 20'x30' concrete and cinder blocks, 2 floors, about 1 acre of ground, about 40 miles from Philadelphia, good community, low taxes, good help available, price \$15,000.00. Chas. Abrams, 68 N. 2nd Street, Philadelphia, Penna. Walnut 2-2218.

FOR SALE: Small meat packinghouse located in one of the best coastal sections of California. Mild moderate climate, only 75 miles from famous Santa Barbara. Plenty of livestock to be bought locally. California state inspection. Very fine list of dependable customers. Living quarters plus 15 acres of ground. Room for expansion. FS-290, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Small meat packinghouse located in one of the best coastal sections of California. Mild moderate climate, only 75 miles from famous Santa Barbara. Plenty of livestock to be bought locally. California state inspection. Very fine list of dependable customers. Living quarters plus 15 acres of ground. Room for expansion. FS-290, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Small well established packing plant in central west, showing excellent profit. Exceptional opportunity. Complete details furnished on receipt of evidence of financial responsibility. FS-426, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Modern medium sized packing plant in Phoenix, Arizona. Complete with sausage kitchen and smoke houses on 27 acres of fenced ground, corrals and stock sales. FS-424, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Modern slaughter house, new cement block construction only one year old. Located 70 miles northwest of Chicago in the heart of the calf country. Plant is ideal for calf slaughtering. Also has one beef bed and large holding pens. Must be seen to be appreciated. FS-425, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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EQUIPMENT FOR SALE

ICE MACHINES FOR SALE

YORK—4x4, Model Y-26, Serial #36904, 10 HP motor, 3-60-220. Self-contained unit.

YORK—6x6, Model D-6, Serial #42731, 30 HP motor, 3-60-220. Complete with condenser.

YORK—9x9, Model Y-15, Slow Speed 40 HP motor (2 each).

YORK—Cold Diffuser, Ammonia, 15 ton capacity.

PRICE—7x7, Serial #19029, Slow speed, 200 rpm, 35 HP motor, 30-60-220. V-belt drive. Rebuilt 1939.

LIPPMAN—4½x5, Self-contained unit. 7½ HP motor, 3-60-220.

CARRIER—Four 15 HP Freon Self-contained units.

CARRIER—5-Ton Freon Self-contained unit. 2 speed, 5 HP motor with cold diffuser.

CARRIER—5-Ton Air Conditioning Unit, New, Air Cooled Self-contained, Model 41 BITH 100.

COPELAND—3 HP Self-contained Ice Maker, Twenty 50 lb. ice cans in cabinet. Cap., 2000-3000 lbs. per day.

MOTORS—Used in good condition, late type. From ½ HP to 50 HP single and three phase. Offered at substantial savings. Send us your requirements. We also have an assortment of 1, 2 and 3 HP methyl chloride freon, self-contained ice machines.

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BUTCHER FROCKS

Wrap-around style

Long sleeve—full length

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P.O. Box 167 Rochester, New York

For Immediate Delivery from Stock

800# Boss Meat Mixer with 10 HP motor
Silent Cutter Boss 36" Bowl with 20 HP motor
Silent Cutter Buffalo 43A & other sizes
Rotary Cutter with 21-20" Round Blades
Beacon Slicers; Hottmann Mixers; Stuffers; Tanks;
Grinders; Retorts; Hammer Mills; Stainless Kettles.
We buy & sell single items & complete plants.

NEWMAN TALLOW & SOAP MACHINERY CO.

1051 W. 35th St., Chicago 9, Ill.

Meat Packers—Attention

FOR SALE: 1-Hottmann #4 Mixer, 600# capacity, requires 40 HP, jacketed trough; 1-Enterprise #166 Meat Grinder, belt driven; 3-Mechanical Dryers, 5x12"; 1-Cast Iron 2000 gallon jacketed agitated Kettle; 12-Stainless jacketed Kettles, 30, 40, 60, 80 gallons; 30-Aluminum jacketed Kettles, 20, 40, 60, 80, 100 gallon; 2-Allbright-Neil 4x9" Lard Roller; 1-Brecht 1000# Meat Mixer. Send us your inquiries.

WHAT HAVE YOU FOR SALE?

CONSOLIDATED PRODUCTS CO., INC.

14-19 Park Row, New York City, N. Y.

Renderers—Attention
NEW EQUIPMENT

All or any part of a complete rendering plant consisting of 1-150 HP Scotch Marine type boiler, 3-5x12 Dry Rendering Cookers (Globe), 1-500 ton Hyd. press—1 No. 35 Diamond Hog and motor, 1-75 HP Cracking Grinder, 1-No. 20 Yeomans transporter, 3 percolators, hasher and washer, and other related items. This equipment has never been used, is located in Central California, and is offered for sale by a private company AT COST.

P. O. BOX 880
San Jose, Calif.
Ph. Ballard 8414

FOR SALE: One automatic Linker machine in excellent condition. Used less than one year. Carefully cleaned after each use. Insufficient sausage volume. FS-410, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Portable 40x12 foot freezer—used only one season. Need space for manufacturing. Priced for quick sale. Waterloo Sausage Company, Waterloo, Wisconsin.

FOR SALE: National cash register sales analysis machine. Electric operation. In good working order. C. E. Richard & Sons, Muscatine, Iowa.

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ATTENTION!

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CATTLESWITCHES WANTED: Please write or call KAISER-REISMANN CORP., 230 Java Street, Brooklyn 22, N. Y. Phone EVERgreen 9-5953.

FOR SALE: Sausage kitchen, wholesale and retail meat business. In operation at present time. Must sell on account of illness. FS-413, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR LEASE: Hutchinson navy air base buildings for lease or rent. Includes warehouses, shops, hangars, buildings suitable for storage and manufacturing, also barracks, mess halls and good modern offices. Located 9 miles southeast of Hutchinson, near Yoder station on the Missouri Pacific R.R. with switch tracks to buildings. Oil highway and utilities. Write or call McNaughton Investment Company, Hutchinson, Kansas. Phone 655.

Livestock Buyers and Sellers

Essential "Pocket Calculator" giving live and dressed carcass costs of cattle, sheep and hogs. Postpaid \$1.

M & M Publishing Co.,
P.O. Box 6669 Los Angeles 22, Calif.

Auction

1 P.M., Monday, January 28th, 1948

TRACT #1

Purnell packing plant, 10 acres or more of land, railroad siding available, 8 inch city water main, highway frontage. Building and equipment stands present owner \$30,000. Plant capacity 15 cattle and 40 hogs per day. Most of equipment bought new in 1945.

TRACT #2

6 ROOM HOME-RETAIL STORE, 5 acres of land on highway frontage. Tract #2 joins Tract #1.

TRACT OF 15 ACRES

to be sold in small tracts which includes 6 acre industrial site. Railroad siding available. East tract has access to 8 inch city water main. This property is located in suburb of Nashville, Tennessee, Davidson county. No city taxes to pay. For information write

R. A. Thomas

HILLSBORO REALTY & AUCTION CO.

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SAMI S. SVENDSEN

407 SO. DEARBORN ST., CHICAGO 5, ILL.

WATCH THIS COLUMN
FOR WEEKLY SPECIALS

Barliant and Co. list below some of their current machinery and equipment offerings, for sale, available for prompt shipment unless otherwise stated at prices quoted F.O.B. shipping points, subject to prior sale.

Write for Our Weekly Bulletins.

New Packing House Equipment
Available Immediately

The following items are listed at current prices, plus freight:

- 1-BACON FORMING PRESS: NEW, Anco Model 800, complete with motor and starter.
- 1-TROLLEY & SMOKESTICK WASHER: NEW, Mepaco, similar to Globe #551.
- 1-SCALE: NEW, Toledo model 3-1511, capacity 3250 lbs., 72x48" platform.
- 3-DRY RENDERING COOKERS: NEW, Globe 5x12.
- 3-HYDRAULIC PRESSES: NEW, Globe 500-ton, complete with pumps and fittings.
- 1-SCALE: NEW, Diamond #35.
- 2-TRANSPORTERS (BLOWERS): NEW, Yeoman #20.
- 1-HASHER-WASHER: NEW, 30 HP.
- 1-AMMONIA COMPRESSOR: NEW, Worthington, 10x10, with 100 HP motor.

Rendering & Lard Equipment

- 1-COOKER: Anco #600 Laabs Sanitary Dry Rendering 4'x10' jacketed head, 20 HP motor. \$2750.00
- 1-EXPPELLER: Anderson RB, Heavy Duty, similar to Duo—with tempering apparatus and motor. 6085.00
- 1-EXPPELLER: Anderson #1 with 15 HP motor, good condition. 1700.00
- 1-CRACKLING PRESS: Anco, 202-3 continuous screw type, practically new. 7150.00
- 1-HYDRAULIC PRESS: Anco 300 ton, complete with pump, good condition. 2500.00
- 1-CRACKLING PAN: 30"x72", coils with screen, described excellent condition. 300.00
- 2-BONE CRUSHERS: NEW, similar to Anco #638, capacity 10,000 lbs. green bones per hour, V-belt, less motor. 1350.00
- 1-KETTLE: Rendering, NEW, 150 gal. Deep Cast Iron Steam Jacketed, with agitator. 2000.00
- 1-CRACKLING GRINDER, Gruendler, 18"x12" with 25 HP motor. 650.00

Sausage & Smokehouse

- 1-GRINDER: Special Buffalo #166, V-Belt drive, 15 HP motor, new worm & cylinder. \$ 975.00
- 1-GRINDER: Boss, #432, with 40 HP motor & starter, cap. 15,000/hr. perfect condition. 1500.00
- 1-SILENT CUTTER: Buffalo, 600#2, 60 HP, late type. 3500.00
- 1-BACON SLICER: U.S. 150-R with 4" stainless steel shingling jacketed. Excel. condition. 750.00
- 1-MIXER: Boss, 750#2 cap. double crank tilt type, with 7½ HP motor, record, & guar. 775.00
- 1-VACUUM MIXER: Globe, 700#2, 7½ HP motor, complete with 5 HP vacuum pump, late model, excel. condition. 1350.00
- 1-STUFFER: Randall, 200#2, with one valve, new gasket and safety ring. 300.00

Killing Floor & Cutting Equipment

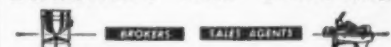
- 297-HOG TROLLEYS, heavy 5" wheel, each. \$.85
- 45-HOG TROLLEYS, standard 4" wheel, ea. .75
- 1-HOG & SHEEP HEAD SPLITTING MACHINE: NEW, sim. to Anco #562, cap. 1000 heads per hr., with 2 HP motor. 695.00
- 1-HOG DEHAIRER, Baby Boss, with motor, like new. 950.00
- 1-HOG DEHAIRER & HOLSTER: Boss, 200 hogs per hr. with 15 HP gear head motor & Boss Sr. Jerkless 16' hoist. 2000.00
- 1-TRIPE CLEANER: Umbrella type, 5' dia., like new. 90.00
- 1-BELLY ROLLER: Boss #169, 2 HP motor, exc. cond. 275.00

Miscellaneous

95-HAM MOLDS: Aluminum, good cond., each. \$ 3.50

Telephone, Wire or Write if interested in any of the items above, or in any other equipment. Your offerings of surplus and idle equipment are solicited.

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